

SMOKED CHEDDAR WELSH RAREBIT

Serves 4

Ingredients

For the Rarebit -

- 300g [Smoked Cheddar with Paprika](#)
- 175ml [Sugarloaf Real Ale](#)
- 100ml Double Cream
- 1/2 tbsp [Dijon Mustard](#)
- 1/2 tsp [Môr Welsh Spice Mix](#)
- 1/2 tbsp Worcestershire Sauce
- 1 Egg Yolk
- 40g Breadcrumbs
- 4 large thick slices of [Sourdough](#)

For the Salad -

- 1 large bag of washed Watercress
- 1 bunch Radishes, washed and sliced
- 1 bunch Spring Onions, sliced
- A handful of chives, chopped
- 5 Pickled Onions, sliced
- 1 tbsp [Sweet Beetroot Chutney](#)
- A drizzle of [Fino Olive Oil](#)
- A pinch of [Halen Môn Sea Salt](#)



In a saucepan over a medium heat, reduce the [Sugarloaf Real Ale](#) until it's thick and resembles a glaze. Add the double cream and reduce by half.

Add the [Smoked Cheddar with Paprika](#) and stir until melted. Stir through the egg yolk and the breadcrumbs.

Next, add the [Dijon Mustard](#), cayenne pepper and Worcestershire sauce. Spread the mixture on a sheet of baking parchment, place another sheet on top and roll out till even and flat. Place in the freezer.

When ready to eat, heat the grill.



Remove the rarebit topping from the freezer and cut into pieces that fit the bread slices. Toast the [Sourdough](#) slices, place the rarebit on top and grill until browned.

Meanwhile, put the watercress, radishes, onions and chives into a bowl and drizzle with the [Fino Olive Oil](#) and a small pinch of [Halen Môn Sea Salt](#). Toss together and serve with the toasted rarebit and for that extra treat serve with our [Sweet Beetroot Chutney](#).

Serve whilst fresh and enjoy!