

Breakfast Welsh Rarebit

Yield: 6 portions of 1 or 2 pieces per portion



Day before serving:

4 ½ oz. butter unsalted
4 ½ oz. flour
2 T level Dry English mustard Keens
2 ¼ c beer, strong, not lager or dark
9 oz. white cheddar, 2–3-year-old
3 oz. white cheddar, 6 year old
3 egg yolks, large
3 dashes Worcestershire sauce

METHOD:

- Melt butter in heavy pot.
- Whisk in flour and mustard.
- Lower heat and cook, whisking for 5 minutes.
- Whisk in the beer and cook for 5-8 minutes.
- Remove from heat, then gradually stir in the cheeses – add a handful, mix, add another handful and mix – until melted while whisking continuously until the mixture pulls from the sides of the pot.
- If the mixture separates, no worries – just cool it down and keep whisking!
- Add remaining ingredients and stir to combine.
- Transfer with spatula to a shallow square dish, about 2" deep.
- Let rest overnight in the fridge UNTIL SOLIDIFIES.

Next day – Day of serving:

French bread — not a baguette. Slice the bread diagonally about 1/2" thick x 5" long.
(1 or 2 pieces per person)

METHOD:

- Remove cheese mixture from fridge and leave out to room temperature.
- Toast bread, slightly golden on both sides.
- Using 1 ½ oz. ice cream level scoop, put cheese on toast and spread out to cover entire surface.
- CHEESE MIX MUST BE AT ROOM TEMPERATURE BUT NOT WARM!
- Make the cheese mixture the same thickness as bread – about ½" thick.
- Place on tray under broiler and glaze until golden.
- Remove then cut away any burnt ends.
- Serve with oven roasted tomatoes and peameal bacon.

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Roasted tomatoes:

- Tomatoes, ripe, sliced $\frac{3}{4}$ ", in season
- Garlic olive oil
- Salt
- Black pepper, freshly ground
- Basil or parsley, fresh chopped

METHOD:

Place tomatoes on baking sheet and drizzle with olive oil, season with salt and pepper to taste. Bake at 400 °F in convection oven for 10–12 minutes. Sprinkle with the fresh herbs.

END