

ST DAVID'S DAY

1ST MARCH

WELSH RAREBIT

INGREDIENTS

01586	Everyday Favourites unsalted butter	50g
34079	Everyday Favourites plain white flour	55g
	Cravendale whole milk	250ml
02873	Everyday Favourites English mustard	1 and a half tablespoons
50745	Lea & Perrins Worcestershire sauce (glass)	half tablespoon
52497	London Pride ale	5ml
02646	Everyday Favourites mild white cheddar cheese	120g
73206	Everyday Favourites part baked small white baguette	4 slices

METHOD

- 1 Melt the butter in a thick bottomed pan and add flour to make a roux
- 2 Slowly blend in the milk and cook out - add seasoning
- 3 Add mustard, grated cheese, ale and Worcestershire sauce to the mixture
- 4 Toast bread on 1 side and spread the mixture thickly on the other side
- 5 Place under a hot grill and brown - serve immediately



ON THE MENU TODAY!
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