



## Welsh Rarebit

Ingredient	10 Portions	50 Portions	100 Portions
Egg Yolk	0.5	3	6
Grated Cheese	150g	750g	1.5kg
Brown Baguette	5	25	50
Margarine	30g	150g	300g
Plain flour	30g	150g	300g
Mustard	0.5 tsp	2 tsp	4 tsp
Worcestershire Sauce	dash	2 tsp	4 tsp
Salt and Pepper	To taste	To taste	To taste
Apple juice	As needed	As needed	As needed

### Method

1. Melt the margarine in a heavy bottomed saucepan
2. Add the flour to make a roux and cook for 3 minutes
3. Warm the apple juice and gradually add to the roux to make a thick sauce
4. Add the cheese half at a time until thick and the mixture comes away from the edges of the pan
5. Add mustard, Worcestershire sauce and season with salt and pepper
6. Allow to cool, then spread the mixture generously on to the baguette
7. Cook in a preheated oven at 180°C for around 7 minutes or until golden on the top
8. Serve immediately

**Allergens** Wheat, Barley, Milk, Eggs, Fish, Mustard, Sesame