

TOWN & COUNTRY

FINE FOODS

SERVING THE PROFESSIONAL SINCE 1984

WELSH RAREBIT



COMPOSITION

Rarebit Mix

LRN Sable Breton

Worcester Glace

Red Apple

Sorrel leaf Garnish

RECIPE (20 PIECES)

RAREBIT MIX

150g Grated Cheddar

55g Soft butter

250g Milk

15 ml Worcester Sauce

55g Flour

33ml Guinness or dark beer

25g Mustard Powder

60g Egg Yolk

METHOD

1 Make a roux with flour and butter

2 add milk and whisk and cook out 2 minutes

3 add grated cheese, yolk, Guinness, worcester and Mustard powder

WORCESTER GLACE

100ml Worcester Sauce

10g ultra-tex

METHOD

1 whisk worcester and ultra tex together until correct consistency and put in a squeeze bottle for later use

FINISHING

Spread on Breton Croutes and Gratinée

Décor with apple worcester and sorrel

Serve Warm