HOT & BOLD

Cheddar Rarebit on Toast with Tomato

PREP	COOK	SERVES
10 min	8 min	4

Vegetarian

Thick toast under a grilled, mustardy Cheddar sauce with sliced tomato. Bubbling, golden and very quick.

Ingredients

- 4 thick slices of sourdough or country bread
- 200 g mature Cheddar, grated
- 2 tbsp double cream
- 1 egg yolk
- 2 tsp English mustard
- 1 tsp Worcestershire sauce, or a splash of white wine vinegar for a vegetarian version
- A pinch of cayenne
- 2 tomatoes, sliced
- Chives, to finish

Method

1. Mix the Cheddar, cream, egg yolk, mustard, Worcestershire sauce or vinegar and cayenne to a thick paste.
2. Toast the bread lightly on both sides under the grill.
3. Lay a few tomato slices on each toast and spread the cheese mixture thickly to the edges.
4. Grill for 3 to 5 minutes until bubbling and golden brown in spots. Sprinkle with chives and serve immediately.

Cook's tip

Spread the mixture right up to the edges of the toast so the crust does not burn. Standard Worcestershire sauce contains anchovies, so use the vinegar for a properly vegetarian version.