Sauces / United Kingdom

Welsh Rarebit

Not a cheese on toast but a cheese sauce — silky, beer-laced, and mustard-sharp — poured over bread and grilled until it bubbles and blisters into an amber, crater-pocked surface that collapses into richness with each bite.

Time 20 min **Servings** 4

What you'll need.

- ☐ 100 parts Mature cheddar, coarsely grated
- ☐ 8 parts Unsalted butter
- ☐ 3 parts Worcestershire sauce
- ☐ 25 parts Dark ale or stout
- ☐ 2 parts English mustard powder
- ☐ 40 parts Thick-cut bread (sourdough or bloomer)

Let's make it.

01 Toast the bread under the grill (broiler) on one side only until golden-brown and firm. This single-sided toast means the underside stays slightly soft and absorbent — it will soak up the cheese sauce rather than repelling it. Do not toast both sides or the rarebit will slide off.

02 Melt the butter in a small saucepan over low heat. Add the ale and bring to a gentle simmer — do not boil aggressively or the bitterness of the beer will dominate. Add the mustard powder and Worcestershire sauce and stir to combine. The base should be warm and unified before the cheese goes in.

03 Add the grated cheese to the warm beer base in three or four additions, stirring constantly with a wooden spoon or spatula after each addition. Keep heat very low — the cheese should melt from residual heat, not direct heat. Overheating will cause the proteins to seize and the fat to separate. Stir in a figure-eight motion until completely smooth and glossy.

04 Ladle the rarebit sauce generously over the toasted side of the bread in a thick, even layer — at least 1cm deep. Place under a very hot grill (broiler) for 3–4 minutes until the surface is bubbling, blistered, and deeply golden-brown. Watch carefully: the difference between perfect and burnt is 30 seconds. Serve immediately on warmed plates.

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Servings are an estimate; check quantities in the source recipe.
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