

### **CORNISH CRUMBLY RAREBIT (V)**

Serves 4

**Ingredients** - All available at Johns

30g butter

30g plain flour

125 ml local ale such as Countrylife brewery

375g Cornish Crumbly, grated

1 tblsp Dijon mustard

4 slices of Red Dog artisan bread - wholemeal  
miche or Devon Levain

### **Method**

- Melt the butter in a saucepan over a medium heat and add the flour.
- Cook, stirring for 1 minute.
- Pour in the ale and cook for 5 mins, stirring constantly and beating smooth.
- Add the Cornish Crumbly and stir till melted.
- Add the mustard and beat in.
- Toast the bread on both sides (under a hot grill).
- Top with the cheese mixture (Place under the grill to brown the cheese?)
- Serve on warm plates and enjoy!

