

TRUFFLE RAREBIT



TRUFFLE RAREBIT

Serves 2

- 1 tablespoon "Red Hill Truffles" butter
 - 1 tablespoon plain flour
 - ¼ cup (60ml) beer or cider
 - 1 teaspoon "Red Hill Truffles" Dijon mustard
 - 200g aged cheddar, coarsely grated
 - 2 egg yolks
 - "Red Hill Truffles" paste, to spread
 - 12 x 1cm thick slices sourdough baguette, or 4 thick slices sourdough bread
 - Fresh truffle, for slicing (optional)
- 1** Melt the butter in a medium saucepan over a low-medium heat. Stir in flour and cook for 2 minutes, stirring occasionally.
 - 2** Stir in the beer or cider and mustard to combine well. Reduce heat to low.
 - 3** Add cheese, stirring until cheese melts, about 2 minutes.
 - 4** Remove from the heat and stir in the egg yolks to combine well.
 - 5** Pre-heat grill to high.
 - 6** Lightly toast bread slices on both sides.
 - 7** Spread truffle paste evenly over each slice, followed by the rarebit mixture right to the edges.
 - 8** Grill until melted, golden brown and bubbling. Serve immediately.



Scan for more truffle recipe ideas.



www.redhilltruffles.com

[@redhilltruffles](https://www.instagram.com/redhilltruffles)