



WELSCH RAREBIT



QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 10 PORTIONS

255 g	QimiQ Cream Base
57 g	Butter, unsalted
28 g	Dijon mustard
8 g	Worcestershire sauce
	Kosher salt
	Black pepper
170 g	Porter Beer
226 g	Cheddar cheese, shredded
1 slice	Country ham
1 slice	Rye Bread

METHOD

1. Melt the butter and whisk in the Dijon, Worcestershire sauce, salt and pepper.
2. Add the beer and the QimiQ Sauce Base and bring to a boil.
3. Add the shredded Cheddar, stir until melted and remove from the heat.
4. Sear the ham on medium heat on each side for no more than 30 sec.
5. Place the lightly toasted rye bread on a plate and top with the ham and sauce.