



# 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.