



Welsh Whisky Rarebit

Serves 2

Rarebit is typically made with beer (stout, or ale), but the addition of our Penderyn Madeira Welsh Single Malt Whisky brings subtle heat and complexity alongside Halen Môn's classic Dijon mustard blended with their award-winning Smoked Water. It's the ultimate cheese on toast which is sure to impress!

We've also included buttery, caramelised leeks (because who can resist?!). Be sure to use slim leeks which will cook quickly and turn meltingly tender.

Ingredients:

- 25g unsalted butter
- 2 slim leeks, finely sliced
- 175g extra mature cheddar cheese, grated
- 1 tbsp Halen Môn Smoky Dijon mustard
- 25ml Penderyn Madeira Whisky
- 50ml Welsh ale
- 1 tbsp snipped fresh chives
- 2 thick slices of bread, toasted
- Neutral oil, for greasing
- Salt and pepper



Method:

Melt the butter in a large frying pan over a medium-high heat. When the butter is completely melted and sizzling, tip in the leeks, a big pinch of Halen Môn salt and a generous grind of black pepper. Cook, stirring occasionally for 5 minutes until the leeks have softened.

Turn the heat down to medium-low and continue to cook the leeks, stirring occasionally, until they're tender, sweet and beginning to caramelise (about 12-15 minutes). Remove the pan from the heat.

In a mixing bowl, stir together the cheese, mustard, whisky, ale and chives and season generously with black pepper.

Turn the grill to high. Line a shallow roasting tin with foil and lightly grease it with oil. Place the slices of bread on the foil and divide the leeks between the slices. It will look like a lot of leeks, but combined with the melted cheese, they'll be a revelation.

Spoon the cheese mixture on top of the leeks and slide the tin under the grill until the cheese is completely melted and bubbling. Allow the rarebits to cool for a couple of minutes before cutting into halves, or fingers. Serve with more Halen Môn smoky Dijon mustard on the side and a sharply dressed salad.