

Mini Buck Rarebits



Makes 12 Prep 15 mins

Cooking 15 mins

Easy

Ingredients

250g mature cheddar grated
1 tsp mustard
1 egg yolk
a dash Worcestershire sauce
2-4 tbsp brown ale
2 long slices of sourdough or country bread
12 quail eggs
vegetable oil for frying
a sprinkling of paprika

1. Put the cheese, mustard, egg yolk and Worcestershire sauce in a small food processor and whizz, adding enough ale to make a paste.
2. Toast the bread, then thickly spread on the rarebit. Fry the quail eggs in vegetable oil. Grill the rarebit until golden and bubbling. Cut into fingers and top each with a fried egg. Sprinkle with some paprika to finish.

