

Smoked Haddock Rarebit

Serves 8

ingredients

*1 walnut bloomer loaf
450g/1lb skinless smoked haddock
225g/8oz grated mature Cheddar cheese
1 tbsp dry mustard powder
2 large eggs, beaten
2 tbsp Worcestershire sauce
8 tbsp brown ale
4 medium tomatoes, sliced
Watercress and tomato slices to garnish*



process

1 Check the haddock for bones and remove, then place in a large bowl and pour boiling water over to cover. Leave to stand for 5 minutes then drain. Place the fish in a clean bowl, break up into flakes with a fork and leave to cool.

2 Mix the cheese, mustard powder, eggs, Worcestershire sauce and ale together then gently stir together with the fish.

3 Cut the bread into 8 slices and toast lightly. Spread the rarebit topping over with the tomato slices and place under a hot grill for 3-4 minutes until hot and bubbling.

Serve hot garnished with tomatoes and watercress.

get ahead

Make the rarebit topping up to stage 2 and keep chilled in a lidded container for 3 days or freeze as individual portions for up to 3 months. To use from frozen: defrost in the microwave, then spread over the toasts as above.