

LEGENDARY MUMBAI RAREBIT

The lovechild of a classic Welsh rarebit (also spelt rabbit!) and the delicious Indian masala cheese toasts from the bustling city of Mumbai, our Legendary Mumbai Rarebit includes some tangy pickled onions that perfectly balance the richness of the cheese topping.

Prep 10 mins	Cook 25 mins
Heat 	Serves 4

1 **small red onion** - very thinly sliced

25g **butter**

125ml **milk** (any type)

200g **cheddar cheese** - coarsely grated

25g **plain flour**

1 tbsp **vinegar** (malt or cider vinegar is best)

4 large slices of thickly cut **bread**

A pinch of



JEERA BLEND

3 tsp



HALDI BLEND

4 pinches of



MIRCHI BLEND

1 Mix the onion with the vinegar, a pinch of **JEERA BLEND** and a pinch of salt. Leave to one side

2 Cook the butter with the flour for 2 minutes or until the flour is beginning to darken in colour

3 Warm the milk with 3 tsp **HALDI BLEND** for a few minutes or until hot (but not boiling)

4 Gradually add the warm milk to the flour and butter mixture, stirring continuously, then cook for 2 minutes or until you have a very thick sauce. Stir in the cheese and ¼ tsp salt then remove from the heat

5 Preheat the grill then lightly toast both sides of the bread

6 Divide the cheese mixture between the slices of toast, spreading it out to an even thickness, then grill the toasts for 2 minutes or until the mixture is beginning to brown in patches and bubble around the edges

7 Sprinkle a pinch of **MIRCHI BLEND** over each toast whilst still hot then serve with the pickled onions on the side

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GOES GREAT WITH...

A pint of ale!

EXTRAS
#22

ALSO WORKS A TREAT WITH...

Any mixture of grated cheese
you prefer

RAISE YOUR GAME BY...

Adding a finely chopped green
chilli to the cheese sauce



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