

## Welsh Rarebit Toast: The Rich, Cheesy Comfort Food You'll Want on Repeat

Welsh Rarebit Toast (Cheesy, Mustardy, Pub-Style)



**TIME**  
**20 min**

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**ChefManiac**

### INGREDIENTS

8 slices sturdy bread (sourdough, country loaf, or thick sandwich bread)  
3 tbsp butter, divided  
2 tbsp all-purpose flour  
3/4 cup beer (amber ale) or milk (see notes)  
1 tbsp Dijon mustard (or English mustard for more bite)  
1 tsp Worcestershire sauce  
1/4 tsp smoked paprika or cayenne (optional)  
8 oz sharp cheddar, grated (about 2 cups)  
1 large egg yolk (optional but traditional for richness)  
Salt + black pepper, to taste

### DIRECTIONS

1. Toast the bread (lightly). Preheat your broiler. Arrange bread on a baking sheet and toast for 1-2 minutes per side until just firm. (This keeps it crisp under the sauce.)
2. Make a quick roux. In a saucepan over medium heat, melt 2 tbsp butter. Whisk in the flour and cook 1 minute until it smells slightly nutty.
3. Whisk in the liquid. Slowly whisk in beer (or milk) until smooth. Simmer 2-3 minutes, whisking, until thickened.
4. Season the base. Stir in Dijon mustard, Worcestershire, and paprika/cayenne (if using). Add black pepper.
5. Add the cheese. Reduce heat to low and stir in the grated cheddar until melted and smooth.
6. (Optional) Enrich with egg yolk. Turn off heat. Let the sauce cool 1 minute, then whisk in the egg yolk quickly so it doesn't scramble.
7. Sauce the toast. Spread a thin layer of the remaining butter on the toast (optional but delicious). Spoon cheese sauce generously over each slice.
8. Broil until bubbling. Broil 1-3 minutes, watching closely, until the tops are blistered and golden. Serve immediately.

### SWAPS & NOTES

You can also do half milk/half stock.

Cheese options: Sharp cheddar is classic, but a mix of cheddar + gruyère is extra luxurious.

Mustard choice: English mustard gives that iconic sharpness; Dijon is smoother.

Egg yolk: Makes the sauce richer and helps it set a bit under the

broiler.

## TIPS FOR SUCCESS

Pre-shredded often has anti-caking agents that can make sauce grainy.

Keep the cheese melt gentle to prevent separation.

Welsh rarebit goes from perfect to scorched fast.

Toast the bread a touch more before adding sauce.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/welsh-rarebit-toast-the-rich-cheesy-comfort-food-youll-want-on-repeat/>