

## **Bramley Apple Rarebit**

Serves 2

Preparation time: 10 minutes

Cooking time: 5-7 minutes

For the topping:

175g Bramley apples, peeled, cored and grated

75g mature Cheddar cheese, grated

1 tbsp flour

1 tbsp wholegrain mustard

25g butter, softened

For the base: 4 slices rustic bread

Chutney and watercress, to serve



1. Preheat the grill to medium. Mix together all the topping ingredients.
  2. Toast the bread on one side until golden. Remove from the grill and spread with the rarebit mixture. Toast for 3-5 minutes until golden and bubbling.
- Serve immediately with the chutney and some watercress.