

SNOWDONIA RED STORM RAREBIT  
ON TOASTED SOURDOUGH

Gary Parsons, *H&B Executive Chef*

**HARVEY & BROCKLESS**  
*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

# SNOWDONIA RED STORM RAREBIT ON TOASTED SOURDOUGH

*Chef Gary Parsons*

*Ingredients*

SERVES 4 PORTIONS

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<b>WE028 Snowdonia Red Storm</b>	<b>50g</b>
<b>DB007 Croxton Manor unsalted butter</b>	<b>20g</b>
<b>IN019 Cornish Sea Salt</b>	<b>2g</b>
Burford Brown eggs, soft boiled	4 eggs
Burford Brown eggs - separated	2 eggs
Sourdough	4 slices
White pepper	1g
Plain flour	20g
Semi skimmed milk	155ml
English mustard	3g
Worcestershire sauce	2ml
Cayenne pepper	0.1g



**SNOWDONIA RED STORM RAREBIT**  
*on sourdough with a soft boiled egg*

#### *Method for the rarebit mix*

Melt the butter in a small sauce pan, stir in the flour and cook over a medium heat for a minute or two, gradually stirring in the milk. Allow the mixture to bubble for two minutes to cook out the flour, then take the saucepan off the heat and stir in the English mustard, Worcestershire sauce, cayenne pepper and then add the grated cheeses stir into the mix, leave the mixture until it's cold. Now stir in the two egg yolks into the sauce.

#### *Method for cheese sauce*

Whisk the egg whites until soft peak and carefully fold them into the cheese mixture. Toast the bread on both sides and cover each slice thickly with the cheese mixture.

Cook under a medium grill until the cheese mixture is puffed up and golden brown on top. While the cheese mix is grilling.

#### *Method for soft boiled egg*

Bring a medium sized pan of water to the boil, Have a bowl of iced water to hand. Carefully place the eggs into the boiling water. Set a timer for 6 minutes and 30 seconds. Using a slotted spoon remove the eggs into the iced water, carefully remove the shells.

Cut the eggs in half and place the rarebit onto the plate with the egg.

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### *Snowdonia Red Storm*

Red Storm is a cheese of serious vintage credentials, elegantly adorned in deep red wax. Aged for 18 months, it boasts an intense, nutty flavor and a refined texture. Its rich, complex flavor is perfect for cheese boards and recipes.

### *Croxton Manor Unsalted Butter*

Our very own Croxton Manor butter is made with fresh milk from British cows raised to strict quality standards. Perfectly used for enriching pastry dough, melting into sauces or lavishing on hot crumpets. This unsalted butter is not blended and is additive free.

### *Cornish Sea Salt Flakes*

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.

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