

# Welsh rarebit hot cross bun & pickled pears

Use a really strong cheddar and don't be shy with the mustard powder. This rarebit needs to be deeply savoury to offset the sweet bun. The vinegar will add just enough zingy oomph to level it all out – a perfect balance of sweet, sour and savoury. The rarebit mix will keep in the fridge overnight happily, but the pears are best eaten swiftly. The knack is to tuck in as soon as the vinegar has done its job – within an hour – but the pears haven't gone mushy, which will happen if you leave it too long.

Serves 1  
25 minutes

Slice the pear very thinly and pour over the apple cider vinegar. Set aside to soften while you make the rarebit.

½ pear, cored but not peeled

Melt the butter in a saucepan set over a medium heat. Add the flour and cook for a couple of minutes. Gradually whisk in the milk, beating well before adding the next glug to create a smooth roux. Bubble for a couple of minutes so it doesn't taste floury. Turn the heat down low and stir in the cheddar, mustard powder and a big pinch of salt. Once smooth and well combined, remove from the heat and beat in the egg yolk.

2 tbsp apple cider vinegar with honey

15g salted butter

1 tbsp plain flour

100ml whole milk

50g cheddar, finely grated

Pinch Colman's mustard powder

1 egg yolk

1 hot cross bun

Pre-heat the grill, but keep it set quite low. Slice the hot cross bun in half and spoon the rarebit mixture on top. Go thick. Pop the bun halves under the grill for 2-5 minutes, but keep an eagle eye on it because the rarebit is so rich it catches easily.

Once golden, transfer to a plate, drain the pears and bundle them alongside the bun. Tuck in and feel indulgent.

