



# ORKNEY CHEDDAR & RED ONION CHUTNEY RAREBIT



Serves 4

## Red Onion Chutney Ingredients

- 2 red onions
- 3 tbsp sugar
- 100ml balsamic vinegar

## Rarebit Ingredients

- 400g grated Orkney cheddar
- 6 slices rye bread
- 2 tbsp crème fraîche
- 2 eggs – beaten
- 2 tsp grain mustard

## Method

Put the onions, sugar and vinegar into a pan on a low heat.

Cook slowly for 25mins until reduced and compote like and chill slightly.

Mix in the Orkney cheddar, crème fraîche, eggs, mustard and season with salt and pepper.

## To Serve

Pre-heat grill on a medium heat.

Cut the rye bread into squares or bite size circles and toast. Lightly spread with a little chutney and cover with a good amount of rarebit.

Grill slightly and serve.