

# Walsh Rarebit with Spinach

**Season:** Winter

**Type:** Side

**Serves:** 36 tastings

**From the garden:** Spinach

**Class focus:** finely chopped



## Equipment:

Large mixing bowl x 1  
Chopping boards and knives  
Measuring cups  
Measuring spoons  
Baking tray x 4  
Baking paper  
Serving plate x 5  
Kitchen tong x 5

## Ingredients:

4 cups grated cheese  
2 teaspoons Dijon mustard  
1 teaspoon Worcestershire sauce  
½ cup mayonnaise  
2 handfuls of spinach (finely chopped)  
  
36 slices of bread (including crust on both ends)

## What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all ingredients **except** bread into a large mixing bowl, mix evenly.
4. Spread 1 tablespoon of cheese mixture on each piece of bread.
5. Place bread on the lined baking trays and bake in the oven for 7 minutes or until cheese is melted and golden.
6. Serve into 5 serving plates with a kitchen tong in each.