



SMOKED SALMON RAREBIT

Rarebit au Saumon Fumé

Source: The Gilded Table – March Edition

Prep Time: 10 min | Cook Time: 10 min

Yield: Serves 4



Recipe Description

A Celtic-inspired twist on traditional Welsh rarebit, this version pairs sharp cheddar with delicate smoked salmon, creating a rustic yet refined dish — warm, savory, and perfectly suited to early spring suppers.

Ingredients

- 4 slices rustic bread, toasted
- 1 tbsp butter
- 1 tbsp flour
- $\frac{3}{4}$ cup milk
- 1 cup sharp cheddar, grated
- 1 tsp Dijon mustard
- 2 tbsp ale (*optional*)
- 4 oz smoked salmon, flaked
- Black pepper

Instructions

1. Melt butter in a saucepan. Stir in flour and cook 1 minute.
2. Slowly whisk in milk until smooth.
3. Add cheese and stir until melted.
4. Stir in mustard and ale (if using).
5. Fold in smoked salmon.
6. Spoon over toasted bread and serve immediately.



Inveniam viam aut faciam.

The Gilded Table © — Life in Bianca's Kitchen