## Just a ceese bread?

Task: Go th the website and read about "National Welsh Rarebit Day".

cheese · ale · celebrate · lunch · Wales · mustard · egg · Blushing · pickled · 18th · rabbit · Scotland



National Rarebit Day

## challenging words

ale - Ale/Bier mustard - Senf pickled - eingelegt

$\overline{1}$	Fill in	the bl	anks	with	the	words	ahove	اد
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Welsh Rarebit is a famous dish from the UK. It is a bit like (1) o							
toast, but with a special sauce made from cheese and (2)							
National Welsh Rarebit Day is a time to (3) this deliciou							
food. Some people eat it as a snack or a light (4)							
There are different ways to make it. In (5), people toast							
bread and melt cheese on top. In (6), they sometimes add (7)							
for more flavor. You can also add other things.							
For example, if you put an (8)on top, it's called a Golden Buck. If you							
add tomatoes, it's called a (9)Bunny. Some people use							
onions or even (10)beet juice!							
The name "Welsh Rarebit" is old. It goes back to the (11)century.							
Even though it sounds like "rabbit," there is no (12) in it!							

Welsh Rarebit Name:

## How to make this cheese on toast?

**Task:** Watch the video on how the make Welsh rarebit.



## challenging words

cast-iron pan - Gusseisenpfanne to grate - reiben egg yolk - Eigelb



(2)	Put the pieces of the recipe in the right order! (1-11)					
	Beginn to melt butter in a sauce-pan and wisk in the flour.					
	Pre-heat the oven with the cast-iron pan inside.					
	Add the mustard and worcestershire sauce.					
	Slowly pour in the beer.					
	After that, put in the grated cheese.					
	Have grated cheese ready.					
	Switch off the heat and mix in an egg yolk.					
	Finish with salt and pepper to taste.					

Take out the cast-iron pan and put the slices of bread in it.

\_\_\_\_\_ Grill the slices of bread until they are hot and the cheese is bubbling.

\_\_\_\_\_ Then add the thick cheese mixture on top of the slices.