Apple and Stilton

Welsh Rarebit Bites

MAKES 24 BITES

Ingredients

1⁄2  thin baguette, cut into 1⁄2" slices

3 tbsp. unsalted butter, melted

1 small tart apple, such as Granny Smith, peeled, halved, cored, and thinly sliced

8 oz. crumbled stilton or blue cheese, at room temperature

3 tbsp. crème fraîche

1 tsp. Worcestershire sauce

1 tsp. dijon mustard

1 tsp. honey

Kosher salt and freshly ground black pepper, to taste

Instructions

Heat a grill pan over medium-high heat. Brush baguette slices with melted butter; working in batches, grill, flipping once, until golden on both sides, about 2 minutes. Transfer to a parchment paper-lined baking sheet. Layer 2 apple slices on each toast; set aside.

Mix cheese, creme fraiche, Worcestershire, dijon, honey, salt and pepper in a small bowl. Spread about 1 tbsp. of the cheese mixture over each toast. Grill on a medium heat until topping is melted and golden brown, about 4 minutes.