

SHEFFIELD FORGE CHEESE ON TOAST

PREP 5 MINS | COOK 5-7 MINS | SERVES 2

A proper Yorkshire classic - rich Sheffield Forge, Hendersons Relish and crisp toasted bread.

INGREDIENTS

- 4 slices thick-cut crusty bread - sourdough, bloomer or granary
- 200g Sheffield Forge cheese, grated
- 1 tsp English or wholegrain mustard (optional, but recommended)
- 1 tbsp Hendersons Relish
- Freshly ground black pepper
- A small knob of Yorkshire Bywater butter
- Optional: chopped spring onions, chives or smoked paprika

METHOD

1. Preheat your grill to high.
2. Lightly toast the bread for 1-2 minutes on each side until just golden. This helps prevent sogginess.
3. In a bowl, combine the grated Sheffield Forge, mustard, Hendersons Relish and black pepper. Mix to a rough paste; add a touch of Bywater butter for extra richness if you like.
4. Spread the cheese mixture thickly over the toasted bread.
5. Grill for 3-5 minutes until melted, bubbling and beginning to brown at the edges.
6. Serve hot, finished with chives, paprika or sliced spring onions if desired.

SERVE IT PROPERLY

Great with a mug of Yorkshire tea or a pint of Leeds Best local ale.

Add a simple salad or a dollop of Cryer & Stott Yorkshire Chutney.