

Welsh Rarebit & Smoked Haddock Soup Recipe

Serves 8 for a hearty lunch or supper



Ingredients

1.5l Chicken Stock
1 large onion - sliced
3 large potatoes - grated
4 carrots - grated
4 medium leeks - sliced
100g oats
400g Smoked **Pwll Mawr Cheddar** - grated
4 tbl Worcester Sauce
4 tbl English Mustard
Chopped fresh chives
900g **Smoked Haddock**
2.3l milk
2.3l water

Pour the stock into a large pan and bring to the boil. Add prepared vegetables and oats, bring back to the boil and simmer for 15 minutes.

Meanwhile place the **Smoked Haddock** in a pan with the milk and water. Bring to the boil and allow to boil for just a minute. Then remove the fish from the liquid and flake into a bowl. When the stock mixture is ready stir in the grated **Pwll Mawr Cheddar**, mustard and Worcester Sauce and blitz. If you prefer a very smooth soup you can also pass the soup through a sieve. to serve place some of the flaked haddock in the base of a soup bowl, gently warm the soup (but do not boil!), spoon over the haddock and finish with fresh chives.

This is a lovely local recipe from Chef Karl at Gliffaes Country House Hotel