

## SMOKEY WELSH RAREBIT SOUP

Serves 8 – for a hearty lunch or light supper

### Ingredients

900g [Smoked Haddock](#) or 340g [Smoked Chicken](#) -  
sliced or cubed  
400g [Smoked Pwll Mawr Cheddar](#) - grated  
4 medium leeks - sliced  
1 large onion - finely sliced  
3 large potatoes - grated or cubed  
1.5l Chicken Stock  
4 tbl Worcester Sauce  
4 tbl English Mustard  
chopped fresh chives & double cream (optional)  
2.3l milk and 2.3l water



If using, place the [Smoked Haddock](#) in a pan with the milk and water. Bring to the boil and simmer for just a minute. Then remove the fish from the liquid and flake into a bowl.

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

When the stock mixture is ready stir in the grated [Pwll Mawr Cheddar](#), mustard and Worcester Sauce. If you prefer a very smooth soup, you can blitz and pass the soup through a sieve.

To serve place some of the flaked [Smoked Haddock](#) or [Smoked Chicken](#) slices in the base of a soup bowl, gently warm the soup (but do not boil!), spoon over, drizzle with cream if desired, and finish with fresh chives.

Enjoy!