

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
3 large potatoes, grated or cubed
1 large onion, finely sliced
2.3l milk and 2.3l water
1.5l Chicken Stock
4 tbsp Worcester Sauce
4 tbsp English Mustard
chopped fresh chives & double cream (optional)



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 [Smoked 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!