

CHEESE SOUP

INGREDIENTS

Stock from cooking smoked haddock – or a chicken stock cube (Knorr type not Oxo)

Titchy pasta (1-2 ozs)

Cheddar cheese (to taste)

1-2 tsps cornflour

Crème fraîche (doesn't split) or soured cream (tends to split)

METHOD

Bring stock to boil, add pasta and cook till soft.

Mix the cornflour with water, add to soup to thicken SLIGHTLY.

Remove from heat, add grated cheese, stir till melted then add Crème Fraîche.

BE CAREFUL NOT TO BOIL if re-heating, as the cheese turns into chewing-gum!

