

COLLIER'S[®]

POWERFUL WELSH CHEDDAR

Cawl Cennin, Salt Bacon & Colliers Cheese

For the stock

2 kg piece of salted bacon

1 small bunch of thyme

3-4 bay leaves

1tsp black peppercorns

1 head of garlic cut in half

2 onions cut in half

2 carrots in rough chunks

4-5 sticks of celery cut in the same manner

5-6 leeks finely sliced

400g of Colliers cheddar cheese

Firstly, make the stock by putting the salted bacon in a pan with all the other ingredients except the leeks & the cheese. Cover with cold water and bring to the boil. Turn down the heat to a gentle simmer & cook for a further 2 - 3 hours, skimming frequently.

Remove from the heat & allow to settle. Pass the liquid through a very fine sieve & chill overnight. Reserve the cooked bacon.

The next day, remove the fat from the stock, taste & reduce if necessary to required taste - be careful not to make the stock too salty.

Strain into a clean pan & throw in the sliced leeks & simmer until tender. At this point, add some chunks of the cooked bacon to the soup. This is optional - as all the flavour is now in the stock.

Season, only if necessary. Spoon into individual bowls & crumble the cheese over the top. Serve with fresh crusty bread.