

Winter Fish Soup

(Serves 4-6)

This golden and fragrant soup is based on seasonal winter vegetables and The Larder's fresh-to-frozen fish. Thaw the fish in the fridge and cut while still slightly frozen.

1. Stir the garlic into the Crème Fraiche, season and leave in the fridge while you make the soup.
2. Finely chop the leek and fennel. Heat the olive oil in a large saucepan, add the vegetables and cook for a couple of minutes to soften. Add all remaining ingredients apart from the seafood and simmer for 15 minutes.
3. Cut the fish into 2cm/ $\frac{3}{4}$ in cubes and add to the soup just before serving. Simmer for just a minute then remove the soup from the heat. Add the drained crayfish tails.
4. Serve the soup with the garlic Crème Fraiche and one of The Larder's many excellent breads served slightly warmed.

Recipe provided by www.cambridgecookeryschool.com

INGREDIENTS

- 1 small tub Crème Fraiche seasoned with a little salt and pepper
- 1 large garlic clove, peeled and crushed
- 1 leek, trimmed and washed
- 1 small fennel bulb
- 1 tablespoon mild olive oil
- 750ml/1 pint 7 fl oz water
- 250ml/8fl oz dry white wine
- 375ml/14 fl oz double cream
- 2 good quality cubes fish stock
- $\frac{1}{2}$ teaspoon Maldon sea salt
- A pinch each of saffron, curry powder, paprika, cayenne pepper and sugar
- 500g/1lb 2 oz mixed firm white fish and salmon or trout, skin and bone removed
- 125g/4 oz crayfish tails in brine