



PUREE OF GREEN PEA SOUP

Servings: 2

I like it hot. I like it cold. Either way, I like my green pea soup puree - especially if I can find fresh green peas. And the vibrant colour really adds some wow to a main course!

For an extra pop of texture and flavour, I can garnish the soup with bacon bits and croutons.

INGREDIENTS:

1 tbsp	SCS Unsalted Butter
500gm	Frozen Green Peas
100gm	Onions (Thinly sliced)
100gm	Potatoes (Peeled and thinly sliced)
1	Bay Leaf
200ml	Chicken Stock
200ml	Water
100ml	Cream
1/2 tbsp	GOURMET Extra Virgin Olive Oil

Salt & Pepper (To taste)

Bacon Bits (For garnishing)

Croutons (For garnishing)

1. In a saucepot put in the olive oil and butter and heat.
2. Add in onions and cook till soft and translucent.
3. Add in the potatoes and fry for 4 minutes.
4. Add in the green peas and cook for 5 minutes.
5. Add in water and half of the cream, bring to boil then simmer.
6. Cook until the potatoes are soft.
7. Transfer the soup to a blender and blend until smooth.
8. Strain it back into the pot.
9. Bring to boil and add the remainder of the cream. Simmer and season to taste.
10. Serve in a soup bowl, garnish with the bacon bits and croutons.