

# CREAMY GARDEN PEA SOUP

with pancetta crisps



---

**Preparation :** 10 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

---

**Ingredients :** Serves 6

- 3 spring onions - 500 ml water - 1 chicken stock cube - 700 g shelled garden peas - 300 ml single cream - 3 sprigs fresh mint, washed, - leaves removed - salt, ground pepper - PANCETTA CRISPS: - 1 tbsp olive oil - 3 slices pancetta

---

1. Remove the tough outer leaves of the spring onions, halve and place in the metal bowl. Add the water, stock cube and peas; run the CREAMED SOUP programme.

2. About 2 minutes before the programme ends, press Stop, add the single cream and season. Restart the programme by pressing Auto.

3. Serve the creamy pea soup garnished with pancetta crisps, a dash of cream and mint leaves.

PANCETTA CRISPS:

1. Heat the oil in a small frying pan.

2. Cut each slice of pancetta into three pieces and fry for a few seconds until golden and crispy.

3. Remove the pan from the heat. Drain the pancetta and place on kitchen paper to absorb the oil.

**Chef's tip :**

The pancetta could be replaced with bacon.

© photographs Sandra Mahut  
© Hachette Livre (Marabout) 2016