

MINTED PEA SOUP



Preparation : 15 min - **Resting :** 2 hr - **Cooking :** 10 min - **Equipment :** -

Ingredients : 6

- 500 g frozen peas - 5 mint leaves - 1 litre chicken stock - 200 ml single cream - 2 tsp sea salt - pepper

1. Cook the peas in the stock for about 10 minutes.
2. Set aside $\frac{3}{4}$ of the stock and pour the peas and the rest of the stock into the blender jug. Add the mint leaves, cream, salt and pepper.
3. Turn the selector to the "soups" setting and liquidise for 1 minute. Use the spatula if necessary. You can add a little cooking liquid if you prefer a thinner consistency.
4. Allow to cool, then chill for 2 hours in the refrigerator.