

Green Pea Soup

Serves: 32 tastes

Recipe source: adapted from Roald Dahl's Revolting Recipes

Fresh from the garden: spring onions, edible flowers, pea tendrils, herbs.

Equipment: Large saucepan Chopping boards Knives Peelers Scissors Garlic crusher Wooden spoon Electric scales Large measuring jug Measuring cups Stick blender	Ingredients: 50g butter 1 1/2 bunches spring onions 2 potatoes 4 cloves garlic 750g frozen green peas 2 litres chicken stock Salt and pepper 2/3 cup thickened cream <u>Garnish</u> Edible flowers, mint, dill, pea tendrils
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What to do:

1. Use scissors to cut spring onions into small pieces. Peel potatoes and cut into 2cm chunks. Peel and crush garlic.
2. Melt butter in a large saucepan. Add spring onions, garlic and potato. Cover with a lid and cook gently for 10 minutes until softened, stirring occasionally.
3. Prepare stock (using 4 stock cubes) and measure out peas. Add stock and peas to the saucepan and bring to the boil, then simmer gently for around 15 minutes.
4. Remove from the heat. Add cream and then blend using the stick mixer until smooth. Taste and season with some freshly ground salt and pepper.
5. Pour into serving bowls and garnish with pea tendrils, flowers or herbs.