

Green Pea Soup

Season: winter

Serves: 12 tastes

Recipe source: adapted from Roald Dahl's Revolting Recipes

Fresh from the garden: potato, spring onion

Equipment:	Ingredients:
Chopping boards	25g butter
Cook's knife	6 spring onions
Peeler	1 large potato or 2 small
Large saucepan	1 clove garlic
Measuring jug	500g peas
Scales	1 litre chicken stock
Wooden spoon	Salt and pepper
Food processor	

What to do:

1. Roughly chop spring onions. Peel and chop potatoes into small dice (approx 2cm cubes). Crush garlic.
2. Melt butter in the saucepan then add spring onions, garlic and potatoes. Cover with a lid and sweat for 10 minutes on a medium-low heat.
3. Add peas, stock, salt and pepper. Bring to the boil and simmer for 15 minutes.
4. Remove from the heat and blend until smooth in a food processor or blend in the saucepan with a stick mixer.
5. Share between 12 small serving bowls.