



BRINDISA

SOUPS 2

PEA & HAM SOUP



Served with a hunk of raw ewe's milk cheese such as Roncal or Villarejo Manchego, and a slice of griddled sourdough drizzled with olive oil, this soup can be dressed up to make a rustic, informal supper.

Method

Fry the diced panceta in the olive oil until nicely browned and just turning crispy. Remove from the pan and set aside.

Use the oil and meat juices left in the pan (adding more oil if necessary) to sweat the onion.

Add the frozen peas and stock, bring to the boil, and then simmer until the peas are tender (about 10 mins).

Remove the pan from the heat. Add the mint, and allow to cool slightly.

Puree in a blender, and serve speckled with the cooked panceta.

Ingredients

Serves 4

1 tbsp Olive oil
250g Smoked Spanish panceta
1 Small onion diced
450g Frozen peas
500ml Ham stock or water
Small handful of roughly chopped mint.

For more
information, please
visit:
www.brindisa.com