

## Pea Soup recipe

(Makes 3l of soup)

1kg petit pois, defrosted  
1l Double cream, scalded  
300g Banana shallots, sweated in butter  
100g unsalted butter  
150ml honey  
100ml Sauvignon Blanc  
1 bunch Mint (stalked and separated)  
Maldon salt and cracked white pepper to taste  
Lemon juice  
Cream for reheating

### Method

Bring the cream to the boil with the stalks of the mints. Strain and leave to one side. Sweat the shallots in the butter until cooked. Add the honey, seasoning and the picked mint leaves. Add the white wine. Reserve to one side.

### In a high-speed blender:

Place the defrosted petit pois. Blitz until almost smooth. Add the shallot mixture and blend further. Slowly incorporate the scalded cream and blitz until smooth and emulsified. Correct the seasoning. Strain through a fine chinois and allow to cool.

### Service:

When reheating, add a little cream and a squeeze of lemon per portion. Bring to the boil and reduce until required. Correct the seasoning. Garnish with vanilla froth and pea shoot cress