



PEA SOUP

Serves 6 - 1 night preparation - 2 hours to cook

INGREDIENTS

250g dried peas
250g split peas
3 onions
1 big carrot
200g ham hock
250g smoked bacon
1 tbsp fresh thyme, finely chopped
2 fresh bay leaves
2 small leeks, washed
1 celeriac
4 potatoes
1 smoked sausage
1/2 bunch of flat leaf parsley
1/2 bunch of leaf celery
1/2 chilli
salt & pepper
olive oil

METHOD

1. Wash the peas and split peas, put them in a pan, add water until just above the peas and let them soak for a night
2. Peel the onions and chop finely, and the carrots diced.
3. Add the onions, ham hock, bacon, chilli, thyme, bay leaves and salt & pepper to the peas in the soaking water, bring to the boil and stew for 2 hours on low heat.
4. Slice the washed leeks finely. Peel the celeriac and the potatoes and cut them in cubes. Add these to the soup after 2 hours and boil on low heat.
5. Warm up the smoked sausage in hot water on low heat for 15 minutes.
6. Remove the ham hock, bacon, chilli and bay leaves from the soup.
7. Slice the smoked sausage, take the meat off the bone and cut the bacon into cubes. Add all meat to the soup.
8. Season the soup with the washed and cut flat leaf parsley, leaf celery and salt and pepper.
9. Just before serving, add a swirl of olive oil to the soup.

Remove all meat ingredients to make a vegetarian/ vegan version.