

Pea Soup (Sweet Pea Soup)

Servings: 8

Source: Food 52

Ingredients

- 2 lbs. frozen peas
- 1 large yellow onion, roughly sliced or chopped
- 2 cups chicken stock
- ¼ cup creme fraiche, (Frank used a little heavy cream instead)
- olive oil and salt as needed
- a few sprigs herbs if desired, basil, dill and tarragon all work nicely
- chopped hazelnuts and some flaky salt, added to individual bowls before serving, a Frank inspiration.

Method

1. Remove peas from the freezer so they can begin to thaw.
2. Add the onion and a sprinkle of salt and sauté the onions until soft.
3. Add the stock and bring to a boil. Add the peas and turn off the heat. Add enough water to just cover the peas.
4. Ladle the soup into a blender in batches. Add the creme fraiche and the herbs if you are using them. Puree until very smooth, and pass through a fine mesh sieve.
5. Check for seasoning.
6. The soup is done! You can move it to the fridge to chill, or return it to the stove to bring it back up to temperature before serving. It's great both hot and cold.

Notes

Don't re-cook peas, which are already blanched. This retains their flavor and vibrant color.

Frank used an immersion blender directly in the pan.

Frank added chopped hazelnuts and a sprinkle of flaky salt to each bowl before serving. A fab idea!

We served this cold in beautiful stemmed, shallow bowls with little spoons. Yes!