

EPICUREAN ESSENTIALS

English Pea Soup

- 4 T. olive oil
- 1 large clove garlic, rough chop
- 1 large leek, sliced (white and light green part only)
- 2 medium ribs celery, diced
- 1 quart chicken stock
- 1 quart shelled English peas
- 2 large russet potatoes, peeled and diced
- 1/4 cup Italian parsley, minced
- salt and freshly ground black pepper, to taste
- optional garnishes: chopped chives, crumbled pancetta, creme fraiche

Heat the oil in a large saucepan over medium heat. Add garlic, leeks and celery. Allow to cook until softened, about 10 minutes.

Add stock and potatoes to the pan and bring to a boil. Immediately reduce heat to a simmer and allow to cook until the potatoes are almost tender, about 15 minutes. Add the peas and continue cooking until potatoes and peas are cooked through, about 10 minutes more.

Season with salt and pepper to taste. Stir in parsley.

Puree soup in a blender or with an immersion blender until completely smooth. Serve hot, room temperature, or cold with optional garnishes.

Yield: 4-6 servings

Note: This recipe can be made completely vegan by using vegetable stock in place of the chicken stock.