

## **Chilled Pea and Sandhutton Mint Soup** crème fraiche

*Serves 6*

### **Ingredients:**

- 1 chopped leek
- 1 sliced onion
- 2 chopped carrots
- ¼ head of celery chopped
- 500gr frozen garden peas
- 1/3 bunch Sandhutton mint
- Salt/pepper
- 1.5ltr vegetable stock
- 20ml vegetable oil for frying

### **Method:**

In a large sauce pan on medium heat sauté the leeks, the onions, the chopped carrots and the celery with the vegetable oil, stirring all the time to make sure the vegetable don't burn. Season the vegetables then add the vegetable stock, bring to the boil then simmer for 1hr or until the vegetables are soft. Once ready redraw from the heat and put to one side and add the garden peas and the mint together. Mix using a hand stick blender until the soup reaches a smooth consistency, pass through a chinois to eliminate all impurity.

Reserve in the fridge until you are ready to serve

### **To serve:**

Place the pea and mint soup in a soup bowl and drizzle with crème fraiche

### **Tips:**

1. It is important to chill the soup as quick as possible after making it to keep the vibrant green colour!
2. Place your soup bowls in the fridge the day before to make sure they are cold on the day you are serving to help keeping your soup cold while your guest are enjoying their meal!

Enjoy.....