



PEA & HAM HOCK SOUP

Serves
8-10

Prep
5 minutes

Cook
10-15 minutes

Method

Heat the oil on a high heat then add the onion, turn the heat to medium and cook the onion until soft but with no colour

Add the butter and when melted add the stock, bring to the boil and add the peas, bring to the boil again and simmer for 1 minute

Remove from the heat and carefully blend until smooth, pass through a fine sieve

Flake some ham into the bottom of the bowls and cover with the soup, top with some minted cream

Ingredients

30ml olive oil
1 white onion, chopped
1 L ham stock
500 frozen garden peas
100g butter