

Recipe

SALTY-SWEET PEA SOUP

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Recipe: **KLARA & IDA**

INGREDIENTS

180 g piece of marbled bacon, cut
in 0,5 cm cubes

3 tbsp oil for frying

1 leek, cut in thin rings

200 g celery, cut in 1cm cubes

900 g fresh or frozen peas

700 ml vegetable stock

800 ml water

2 bay leaves

2 potatoes, peeled and cut into
1cm cubes

2 carrots, peeled and cut into
thin rings

6 smoked sausages or wiener
sausages, halved or cut in
0,5 cm rings

nutmeg

salt, pepper



SERVING

For 4-6 people



CATEGORY

main course



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- STEP 1** Heat a non-stick pan and slowly fry the bacon to release all the fat until it is crispy and brown. This will take around 15 minutes.
- STEP 2** Heat your frying oil in a big pot. Add leek and celery, steam them with a lid on until leek turns slightly transparent. Add the peas and stir well. Fry everything for a few minutes.
- STEP 3** Add stock, water and bay leaves. Bring to a boil and let it simmer at medium temperature for around 20 minutes. Add water if necessary. Stir occasionally to prevent burning.
- STEP 4** Take the pot off the heat, remove the bay leaves and puree the soup roughly. Leave it more or less chunky depending on your taste.
- STEP 5** Put the pot back on the heat. Add potatoes, carrots, bacon and sausage as well as the bay leaves you previously took out. Stir well and cook for at least another 30 minutes – the longer you leave it, the more of the sweet flavour can develop.
- STEP 6** Season with salt and pepper and carefully add some nutmeg (Try after every pinch to make sure it's not too much.)