

Petite Pea Soup

Difficulty: Easy **Yield:** 4 cups

Ingredients:

- 3 generous cups frozen petite peas
- 1 1/4 cup (+ 1/2 cup) low sodium chicken broth
- 3/4 cup water
- 4 small scallions, (1/4 cup) chopped
- 1/2 tsp salt
- 1/2 tsp white pepper
- 1/4 cup heavy cream (or crème fraîche)
- 2 tbsp finely chopped tarragon
(optional) pan-seared pancetta or prosciutto for garnish

Preparation:

1. Melt butter in a stockpot over medium high heat and throw in scallion, sautéing until translucent and just starting to brown. Add the tarragon then turn down heat to low.
2. Add to stockpot 1 1/4 cup chicken broth and 3/4 cup water, and 3 cups peas.
3. Cook until peas are no longer frozen – about 5 or 6 minutes. Season with salt and pepper.
4. Pour the contents of the crockpot into a blender and pulse, making sure to let out steam in between every couple of pulses. Blend and liquefy the soup until the consistency is relatively smooth.
5. Drain the contents of the blender back into the pot with a sieve – put the pea puree that stays behind back in the blender with the remaining 1/2 cup of chicken broth. Pulse and blend until smooth, then drain again. At this point you can choose to only keep the filtered smooth bisque* and discard the pea puree left behind.
6. Add back in the puree and blend until smooth.
7. Stir in the heavy cream over low heat on the stovetop. Season to taste, garnish and serve.