

Pea Soup



Serves: 4

Preparation Time: 10 minutes

Cooking Time: 20 minutes

Tip:

Serve with chiffonade mint and grissini.

Variation:

Serve in shot glasses as a canapé.

Ingredients:

- 500g frozen peas
- 200ml **Anchor Cooking Cream**
- 1/4 onion
- 2 cloves garlic
- 100ml vegetable stock

Method:

- Sauté onion and garlic, add stock and Anchor Cooking Cream. Boil. Add peas, simmer quickly, season, blitz and strain.



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