

MINTED PEA SOUP



Preparation : 10 min - **Resting :** - - **Cooking :** 10 min - **Equipment :** saucepan, cups

Ingredients : 4

- 250 g (9 oz) frozen peas - 250 ml (9 fl oz) chicken stock - 5 g sugar - salt and pepper - 1 shallot - 100 g (4 oz) single cream - 4 fresh mint leaves

1. Place the chicken stock in a pan and add the roughly chopped shallot, peas, sugar and a pinch of salt. Bring to the boil and cook for about 10 minutes. Drain and reserve half the cooking liquid.

2. Blend in the main bowl fitted with the main blade, and the Blendermix attachment gradually adding the cooking liquid via the feed tube.

3. Next, add the cream. The soup should have a smooth consistency. Season with salt and pepper.

4. Pour into the cups, snip the mint leaves over the top and serve immediately.

Mini Plus ■

Compact 3200 XL ■

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