



Pea soup with mint, cheese blanchmange and snap pea crisps



Preparing the pea soup

Lightly braise the spring onions in hot oil. Add the stock and cream, season and cook for 3 minutes. Add the peas and simmer for a further 5 minutes. Then add the mint, blend the soup and pour it through a fine sieve.

Preparing the cheese blanchmange

Boil the cream together with the mint and salt and blend with a blender shaft. Pour through a fine sieve and stir in the Parmesan. Then stir in the egg and fill the mixture into greased silicon moulds. Place in a preheated oven and leave to set for 12 minutes at 190 °C on the fan setting.

Cooking level for cheese blanchmange

With Preheat 12 minutes | fan setting at 190 °C

Rezept für 4

Ingredients for the pea soup

3 spring onions, finely chopped
1 tbsp oil
800ml vegetable stock
400ml cream
Salt
Ground black pepper
500g peas
1 bunch of mint, plucked and finely chopped

Ingredients for cheese

blanchmange
110g cream
1 pinch of salt
½ bunch of mint, roughly chopped with stems
30g Parmesan, grated
1 egg
Olive oil for the moulds

Ingredients for the crisps

1 handful of snap peas, prepared
1 handful of blanched peas to serve



Anrichten

Preparing the crisps

Briefly blanch the pea snaps in brine, submerge them in ice-cold water and then pat them completely dry. Halve and lay them on a tray covered in baking paper. Place in a preheated oven and leave to dry with hot air at 90 °C for 1 hour.

Cooking level for the crisps

With Preheat

1 hour | hot air setting at 90 °C

Serving

Add the peas to the soup and heat. Place the cheese blanchmanges in bowls and pour the soup over them. Decorate with pea snap crisps and small mint leaves.