

Pea soup with balsamic foam

This creamy pea soup has a delicate acidity thanks to the aromatic balsamic foam and is perfect as a starter or light main course.

Zutaten
4 Portionen

Pea soup
4 Shallots
0.5 Garlic clove
1 EL Byodo Roast Olive Mediterranean
400 g Frozen peas
800 ml Vegetable stock
4 EL Byodo fine seasoning vinegar
200 ml Cream
0.5 Covenant Parsley
Byodo organic sea salt
Pepper
Balsamic foam
100 ml Vegetable stock
15 ml Byodo Condimento Bianco
100 ml Cream
Byodo Fine Premium Organic Sea Salt
Black pepper, freshly ground

Zubereitung

Pea soup

To make the pea soup, peel and finely chop the shallots and garlic. Sauté the onions in a pan in olive oil, then add the garlic and sauté briefly.

Now add the vegetable stock and frozen peas, bring to the boil and then simmer over a low heat for 10 minutes. Then remove 2 tbsp of peas for the topping and set aside for later.

Then add the fine vinegar and cream, bring to the boil briefly and leave to infuse.

Then add the parsley and puree everything with a hand blender. Finally, season to taste with salt and pepper.



Balsamic foam

To make the balsamic foam, first heat the vegetable stock and balsamic vinegar.

Then add the cold butter and cream, bring to the boil briefly and season with salt and pepper. Froth up the whole thing with a hand blender.

Divide the soup between four deep plates. Garnish with the balsamic foam and peas.

Croutons, cress and vegetable potato chips are also suitable toppings.