

Pea soup, Maple old-style ham, Chive sour cream

Recette pour 12 Tapas

Description

Creamy and comforting pea soup accompanied by cubes of maple ham and garnished with chive sour cream.

L'idée déco

For the soup to take less time to cook, you can always soak the beans over night in advance.

Ingrédients

Velouté

- 200 Gr Green split peas
- 1 Unit(s) Carrot
- 1 Unit(s) Leek
- 1 Unit(s) Onion
- 1 Clove(s) Garlic
- 2 Sprig(s) Thyme
- 2 Leaf(ves) Bay leaf
- 1 Liter(s) Chicken stock
- 100 Ml Cream 35%

- Salt and pepper
- Vegetable oil

Ham

- 200 Gr Ham-style smoked pork shoulder
- 30 Ml Maple syrup

- Salt and pepper
- Vegetable oil

Sour cream

- 50 Ml Sour cream
- 10 Sprig(s) Chives

- Salt and pepper
- Vegetable oil

Préparations

Temps de préparation **90 mins**

Plating

Serve a generous portion of soup in a deep bowl, place some ham cubes in the center and garnish with a small spoon full of chive sour cream.

Ham and sour cream

Cut the ham into small cubes (about 1cm cube) and sprinkle with maple syrup. Place in the oven, covered, for about 30 minutes.

In a mixing bowl, combine the sour cream and chives.

Soup

In a sauce pot on medium heat with a little olive oil, sweat the onions and leeks for 3 minutes, then add the carrots, garlic, thyme and bay leaf. Cook for 2 more minutes. Add the peas and the stock and then simmer for about an hour. Transfer to a blender and blend until you reach the desired consistency. Add the cream and season to taste.

Preparation

Rinse the peas and strain them. Finely chop the carrots and leeks. Finely mince the garlic and thyme. Slice the onions and finally slice the chives.

Bon appétit!