

Pea and tarragon creamy soup, sour cream, lemon zest, sesame filo paste chips, Grana Padano shavings

Recette pour 12 Tapas



Description

L'idée déco

Make sure your peas are cool before mixing them into soup to keep the bright green color.

You can replace your Grana Padano cheese by some Parmiggiano cheese or another hard paste cheese.

Ingrédients

Soup

- 750 Ml Frozen green peas
- 750 Ml Vegetable stock
- 4 Sprig(s) Tarragon
- Salt and pepper
- Olive oil

Chips

- 1 Unit(s) Brick sheets
- 2 Tbsp Sesame seeds
- 150 Gr Clarified butter
- Salt and pepper
- Olive oil

Sour cream

- 225 Gr Sour cream
- 1 Unit(s) Lemon juice
- Salt and pepper
- Olive oil

Garnish

- 12 Chips Grana Padano
- 4 Unit(s) Pea sprouts
- Salt and pepper
- Olive oil

Préparations

Temps de préparation **30.00 mins**

Préchauffez votre Oven à 400.00 F°

Pea soup

Bring to boil the vegetables broth in a pot. When boiling pour the peas in and cook for 8 minutes.

Strain and let cool down aside for few minutes; then blend in a blender. Add the tarragon, salt, pepper and a dash of olive oil.

Keep aside in the fridge.

Chips

Brush some butter on the filo paste sheets. Sprinkle some sesame seeds on half of the sheet.

Fold the sheet in two.

Brush again with butter and add sesame seeds.

Slice in a triangle shape.

On a baking tray covered with baking paper, add the triangles and bake for 4 minutes in the oven.

Remove from oven and keep aside in a dry area.

Sour cream

In a bowl, mix the sour cream with lemon juice and season with salt and pepper. Keep aside in the fridge.

Plating

Fill your bowls with the cold soup, add a spoon of cold cream and a triange. Garnish with cheese shavings and peas young sprouts.

Bon appétit!