

# Green pea soup, fresh mint and citrus yogurt

## Recette pour 4 personnes

**Description** Soup made with frozen green peas (or fresh in season) and refreshed with yogurt flavored with citrus zest and fresh mint.

**L'idée déco** You can serve this soup chilled by putting it in the refrigerator for 1 to 2 hours before serving.

## Ingrédients

For the soup

- 250 Gr Frozen sweet peas
- 1 Unit(s) Onion
- 750 Ml Vegetable stock
  
- Olive oil
- Salt and pepper

For the citrus yogurt

- 1 Unit(s) Orange
- 1 Unit(s) Lemon
- 100 Gr Plain yogurt 10%
- 4 Sprig(s) Mint
  
- Olive oil
- Salt and pepper

## Préparations

Temps de préparation **30 mins**

General preparation

Finely chop the onion. Zest the lemon. Zest the orange

Green peas preparation

In a pan, drizzle some olive oil and fry the onion. Add the green peas. Season with salt and pepper to taste and cook for a few minutes. Cover with vegetable stock and cook for 8 to 10 minutes. Mix well using a hand mixer. Pass the soup through a sieve and adjust the seasoning.

Citrus yogurt preparation

In a bowl, mix yogurt with the citrus zest. Add salt and pepper and mix well.

To serve

Serve the green peas soup into bowls. Add a spoonful of citrus yogurt citrus at center of each bowl. Finely chop the mint at the last minute and sprinkle it on top of the yogurt.

**Bon appétit!**