

Cold peas soup, with fresh goat cheese raviolis and crispy bacon

Recipe for 4 persons

Description

A refreshing and creative appetizer, to amaze your guests.

Ingredients

For the peas soup

- 500 Gr Frozen green peas
- 330 Ml Chicken stock
- 2 Sprig(s) Mint
- Olive oil
- Salt and pepper

For the raviolis

- 8 Unit(s) Wonton wrappers
- 60 Gr Fresh goat cheese
- 25 Gr 35% cooking cream
- 0.50 Unit(s) Shallot
- 1 Unit(s) Egg
- Olive oil
- Salt and pepper

For the crispy bacon

- 120 Gr Smoked bacon
- Olive oil
- Salt and pepper

Preparation

- Preparation time **20 mins**

Preparation

Pick the mint leaves, chop the shallot. Dice the bacon.

For the peas soup

Bring the chicken stock to boil, put the peas, wait until it's boiling again and let it cook for 2 minutes. Then, mix the peas in a blender with the mint and cool it down on an ice bath. Add the milk. Keep it aside.

For the raviolis

Mix the goat cheese, the cream, the shallot with salt and pepper. Brush the egg batter on the wonton. Share the goat cheese mix between all the wonton and fold it in triangle, press a little bit on the border to close it well. Dive it in big pan of salted boiling water for two minutes just before serving.

For the bacon

Pan sear the bacon until it gets crispy, then put it on a Scott towel.

For the plating

Pour the cold soup in a bowl, put a couple raviolis on the top and finish it with the bacon for the decoration and the crispy.

Bon appétit!