

BROAD BEAN, PEA AND MINT SOUP

Zoey's recipe for a really special soup was featured in the Western Gazette in June 2015. A real treat that takes advantage of some gorgeous seasonal produce.

Ingredients (serves 4)

1tbsp olive oil
1 onion finely diced
2lb broad beans pre podded
1lb peas
2 pints veg stock
3tbsp fresh mint chopped roughly

Method

Heat the oil in a pan, add the diced onion and sweat off

Blanch the broad beans for about 3 minutes before draining

Add the peas and beans to the onions, stirring in well

Pour in the stock and bring to the boil

Stir in the mint

Whisk the soup with a blender

Treat yourself to a taste and maybe add a little seasoning if you like

To finish

Serve with warm crusty bread and maybe a swirl of crème fraise on top of the soup

Divine :)