

Minted pea & bacon soup

Ingredients

1 leeks
2 rashers bacon
20g butter
250g frozen peas
some fresh mint leaves
1 vegetable stock cube
salt & pepper

Utensils

1 large saucepan
1 wooden spoon
1 chopping board
1 vegetable knife
1 measuring jug



**DO NOT FORGET A SUITABLE CONTAINER TO
TAKE IT HOME IN**

Method

1. Get out all ingredients and utensils
2. Chop the leek FINELY, chop the bacon and put in the saucepan with the butter, cook gently for 5 minutes.
3. Add the frozen peas, mint leaves and vegetable stock, (made with 1 cube and 500ml hot water)
4. Season and SIMMER for 10-15 minutes.
5. Blend until smooth, check seasoning.
6. To serve, heat and stir in 75ml crème fraiche, garnish with crumbled crispy bacon and mint leaves.