



Broccoli And Pea Soup

(serves 6)

Ingredients

2 tablespoons olive oil, plus extra to serve

1 brown onion, chopped

2 shallots, sliced

2 cloves garlic, sliced

1 large potato, cubed

1L vegetable or chicken stock

500g broccoli, roughly chopped

300g peas

¼ cup normal pouring cream

Sea salt flakes and freshly ground black pepper, to taste

2 tablespoons chives, cut into 1 inch strips, to serve

Method

1. Heat oil in a medium sized pot over a medium-high heat. Add the onion, shallots, garlic and potato. Saute for about 5 minutes or until the onion has softened but not yet started to brown..
2. Add the stock, broccoli and peas and bring the soup to a boil. Reduce the heat, pop the cover of the pot on and simmer for about 15 minutes or until the broccoli is completely soft. Turn the heat off and allow the soup to cool down a little.
3. Transfer the soup to a blender and blitz it until it is smooth. Return to the saucepan over a low heat, add the cream, salt and pepper. When the soup has heated through it is ready.
4. Serve with a little extra freshly ground black pepper, a drizzle of olive oil and the chives. It is also delicious served with garlic and herb croutons or any warm crunchy bread.