



4

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Stove

LANCEWOOD® HAM & PEA SOUP

INGREDIENTS:

2 x 400 g canned processed peas in brine
1 x 410 g canned fresh garden peas in brine
250 ml milk
200 g rindless back bacon, chopped & fried
250 ml **LANCEWOOD® Sour Cream**
30 – 45 ml milk
Salt & freshly ground black pepper to taste
45 ml flat leaf parsley, chopped
Croutons

METHOD:

Drain the peas and reserve 250 ml of the liquid. Add the liquid and the peas to a large saucepan. Add the milk and bacon and stir over low heat for 10 – 15 minutes. Use a stick blender and blend until well combined while keeping some texture. Add half of the **LANCEWOOD® Sour Cream** and stir through. In a separate bowl, mix the remaining Sour Cream with the milk to thin it down a little. Season to taste with salt and pepper.

To serve:

Serve with swirls of sour cream, chopped parsley and crunchy croutons.

HINTS & TIPS:

- To make your own croutons, cut bread of your choice into small cubes and fry briefly in 1 cm deep oil. Drain on absorbent paper.
- Sprinkle grated **LANCEWOOD® Cheddar** over just before serving

PRODUCTS USED:



Sour Cream



Cheddar

ENJOY!