



# Pea soup

Recept van V-ZUG N.V.



Bereiding	10 Mins
Gaartijd	25 Mins
Porties	4

Light green, spring-like pea soup with aromatic herb oil and peppermint crème fraîche. An elegant starter that visually and flavour-wise captures the essence of spring.

## Herb oil

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150 ml sunflower oil  
40 g parsley, leaves only  
20 g dill, leaves only  
15 g chives, coarsely chopped

## Pea soup

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1 tbsp olive oil  
2 shallots, finely chopped  
1 garlic clove, finely chopped  
100 g celeriac, in small cubes  
½ tsp sugar  
some salt  
100 ml white wine  
650 ml vegetable bouillon  
150 ml cream  
500 g frozen peas  
some salt  
some pepper





## Serving

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50 g crème fraîche

2 sprigs of peppermint, leaves only, finely chopped

some salt

some pepper

## Herb oil

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Heat sunflower oil in a pan over medium heat (level 6) to approximately 55 °C. Place the warm oil with the herbs into a blender and blend on high speed for approximately 8 minutes. Line a sieve with muslin or fine straining cloth, carefully strain the herb oil, squeezing the cloth well. Pour the herb oil into a light-protected bottle, allow to cool, and store in the refrigerator.

## Pea soup

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Heat butter and olive oil in a pan over medium to high heat (level 6-7). Sauté shallots, garlic and celery until translucent. Add sugar and a little salt, pour in white wine and allow to reduce slightly. Add vegetable stock, cover and bring to the boil over high heat (level 8). Reduce to low to medium heat (level 3-4) and simmer for approximately 15 minutes. Add cream and peas, simmer for a further 5 minutes. Purée finely and pass through a fine sieve back into the pan. Season the soup with salt and pepper

## Plating

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Mix crème fraîche and peppermint, season with salt and pepper. Serve the soup and finish with the mint crème fraîche and a drizzle of herb oil.

## Accessoires

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Saucepan (approx. 16 cm ø)

Pan with lid (approx. 20 cm ø)

## Aanvullende informatie

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Gecreëerd op

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