

CHILLED PEA SOUP WITH RICOTTA AND FLAT CROUTONS



Ingredients (for 4 people)

- 250 g fresh garden peas + 50 g for decoration
- 1/2 l chicken stock
- 1 shallot
- 20 g butter
- 150 g ricotta
- 2 sprigs of lemon balm
- 1 lime
- 1 dribble olive oil
- Salt and pepper
- 2 slices soft white bread

Preparation:

Melt the butter and add the finely chopped shallot.

Brown to golden and then add chicken stock.

When the liquid boils add the fresh peas.

Simmer for 15 minutes.

Blend the preparation. Cool in the refrigerator for at least 3 hours.

Gently mix the ricotta, finely chopped lemon balm, lime zests and olive oil. Season with salt and pepper.

Fry the flat croutons that have been cut into lozenge shapes.

Serve in soup bowls, with a ricotta quenelle, the fried flat croutons, and decorate with the remaining fresh peas and a few lemon balm leaves.

