

Chilled Sugar Snap Pea Soup

1 Tablespoon Olive Oil

1 cup Scallions – Halved (Length wise) & chopped

1 lb Sugar Snap Peas – Ends & strings removed

4 Cups Vegetable Broth

1 Pinch Salt

1 Pinch Cayenne Pepper – Or to taste

Ground Black Pepper – To taste

2 Fresh Mint Leaves

1 Tablespoon Crème Fraiche

2 Fresh Mint Leaves – Cut into very thin strips

- 1. Pour Olive Oil into a large pot, set over medium heat, and add Scallions to hot oil. Season Scallions with a pinch of Salt. Cook, stirring often, until Scallions are soft (3-4 Mins) Pour Vegetable Broth into Scallions; bring to a boil. Season with Black & Cayenne Pepper.**
- 2. Stir Peas into boiling Broth mixture and add 2 Mint Leaves. Bring back to a boil and cook until Peas are bright green and have started to soften (5-6 Mins)**
- 3. Turn off heat; Use a slotted spoon to transfer Vegetables into a large blender, leaving liquid in Pot. Pour half the liquid from the Pot into the Blender. Place a folded towel on the blender lid and pulse a few times to chop the Vegetables. Then, blend at high speed to puree Vegetables. Add remaining liquid from Pot to Blender and liquefy the Soup until smooth.**
- 4. Pour Soup from Blender into a fine mesh strainer set over a bowl and use a spatula to push the Soup through the strainer, leaving the any fibrous material behind.**
- 5. Cool Soup to room temperature, cover with plastic wrap and refrigerate until thoroughly chilled (about 3 hours)**
- 6. Season cold Soup with Salt & Cayenne Pepper. Ladle Soup into a serving bowl. Spoon Crème Fraiche into a plastic squeeze bottle and squeeze the Crème Fraiche over the top of the Soup in a loose spiral. Serve garnished with strips of Fresh Mint. – *Makes 6 Cups***