

Mill Creek Cream Peas

Required Ingredients

Mill Creek Peas	200g
Pork Stock	250mL
Whip Cream	300mL
Potato, peeled & finely grated	2 Tbs
Sea Salt	½ tsp
White Pepper	½ tsp

Steps:

1. Simmer all of the ingredients (except potato) in a small saucepan until the peas are tender.
2. Grate the potato directly into the pan and stir thoroughly.
3. The mixture will begin to thicken. When it coats the back of a spoon, it is ready.
4. Serve over toast, at breakfast, with fried or poached eggs and bacon.
5. Enjoy!