

Mill Creek Sweet Pea Soup

Required Ingredients

Mill Creek Peas	400 g
Bacon	50g
Shallot, diced	100 mL
Pork Stock	1.5 L
Spinach, cooked	125 mL
Sea Salt	½ tsp
White Pepper	½ tsp

Steps:

1. Dice the bacon into very small pieces. Place in a 2L pot and, over low heat, render the fat from the bacon (liquefy).
2. Add the shallot and sauté.
3. When the shallot is translucent add the stock and bring it to a simmer.
4. Add Mill Creek peas.
5. Season the soup with salt and pepper and transfer it to a blender.
6. Add the spinach and blend until it is completely smooth.
7. Return to a clean pot and heat gently.
8. Serve and Enjoy!