

Curried Pea & Lettuce Soup

Ingredients

1 onion
1 small bunch of parsley
1 iceberg lettuce
680g peas
55g butter
30g flour
1 tsp curry powder
2 ½ pints of chicken stock
Salt and pepper to season

Method

1. Sweat the onion in butter.
2. Add in the lettuce, chopped, along with the curry powder, then add in the flour and cook out.
3. Slowly add in the stock and cook out again.
4. Add in the peas and parsley.
5. Season with salt and pepper if required.
6. Wait until the soup has cooled, then liquidise and pass through a fine sieve.
7. Serve up piping hot with a dash of cream and some crunchy croutons.