



THE STARTER

Pea Soup

“Come along, there is not a moment to lose,” said Tumtum, ushering his guests into the banqueting hall. “The pea soup is served.”

Serves 4

Ingredients:

- 12 oz (350g) of frozen peas
- 2 pints of vegetable stock (if you don't have vegetable stock, dissolve a stock cube in 2 pints of boiling water)
- four tablespoons of double cream
 - salt and pepper
- eight fresh basil leaves (if you do not have basil leaves, use a handful of freshly chopped parsley)
 - freshly chopped chives
 - extra cream for serving

You will also need:

- a wooden spoon
- a saucepan
- a liquidiser or a hand held blender



Ask a grown-up to help you with this recipe.

Cooking Instructions:

1. Place the peas in a saucepan and pour over the stock. Add the cream, salt and pepper, and the basil leaves.
2. Put the saucepan on a ring, turn the temperature to high, and bring the mixture to the boil.
3. Reduce the heat to low, and simmer gently for 15 minutes.
4. Leave to cool.
5. Asking a grown-up to help you, transfer the soup to a liquidiser or use a hand-held blender to blend the soup until smooth.
6. Return to the heat to warm through.
7. Ladle into bowls and decorate with freshly milled

Nutmeg's Tip: Serve with a hot bread roll and butter.

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