

# Split pea soup with salted herbs from the lower St-Lawrence river area, maple sour cream

Recipe for 12 Tapas

## Description

## Note

If you used dry peas, make sure to soak them the day before.

## Ingredients

### Soup

- 1 Cup(s) Split peas
- 1 Unit(s) Carrot
- 2 Unit(s) Onion
- 2 Sprig(s) Celery
- 1 Unit(s) Leek
- 2 Clove(s) Garlic
- 1 Leaf(ves) Bay leaf
- 1 Sprig(s) Sage
- 1 Liter(s) Vegetable stock
- 2 Tbsp Duck fat
- 2 Tbsp Salted herbs
  
- Salt and pepper

### Cream

- 150 Ml Sour cream
- 15 Ml Maple syrup
- 10 Sprig(s) Chives
  
- Salt and pepper

## Preparation

- Preparation time **75 mins**

### Prep

Rince the peas under water, drain and dry.

Finely chop the leek, celery and carrot. Chop the garlic and the sage. Cisel the onion and the chive.

### Soup

In a pot, cook the onions and the leek for 3 minutes with a dash of oil. Add the carrots, the celery, garlic, sage and bay leaves.

Cook for 2 minutes, add the peas and the broth. let simmer for 1 hour then mix in a blender.

### Cream

Mix the sour crema with chives and maple syrup. Season with salt and pepper. Pour in a pastry bag.

### Plating

Pour the soup in a bowl, decorate with sour cream and serve.

**Bon appétit!**