



Peas and mint soup with a Brugge Apero mosterd/fenegriek crisp

Ingredienten:

- a little Brugge butter
- 2 onions, coarsely chopped
- 1 clove of garlic, pressed
- 2 twigs of mint + extra for finishing
- 1 laurel leaf
- 500 g frozen peas
- 1 L chicken broth
- 60 g Brugge Apero mosterd/fenegriek
- 200 mL cream
- salt and pepper

Preparation:

- Preheat the oven to 200 °C.
- Melt the knob of butter in a soup bowl on low heat.
- Add the onions and garlic and sauté. Bind the mint and laurel together with kitchen twine and add to the pot. Add the peas and leave to stew for a while.
- Pour in the chicken stock, bring to the boil and let it simmer gently for about 10 minutes.
- Meanwhile, make the crisps. Grind the Brugge Apero in a food processor. Place in long strips on a baking tray covered with baking paper. Slide into the oven and bake for 5 minutes until melted and slightly coloured. Leave to cool down and if necessary cut into uniform strips.
- Remove the mint and laurel from the soup.
- Mix until smooth and push through a sieve.
- Stir in the cream and heat some more. Flavour to taste with salt and pepper.
- Divide the soup over 4 plates. Finish off with extra mint leaves and the Bruges Apero crisps.

4 personen
30 min
Starter
2.5