



BLENDERS

PEA & HAM HOCK SOUP

Vibrant garden pea and ham hock soup with a rich vegetable bouillon base.



PREP TIME
5 MIN



COOK TIME
15 MIN



SERVINGS
4

Ingredients

- 400g frozen garden baby peas
- 2 tablespoons olive oil
- 1 onion, diced
- 2 cloves of garlic, chopped
- 600ml [Blenders Vegetable Bouillon](#)
- 100ml double cream
- 100g shredded ham hock
- Salt and pepper

Allergens

Contains Milk, Celery

Method

1. In a large saucepan over a medium heat soften the onion and garlic for 6-8 minutes.
2. Add the frozen peas, [stock](#) and half the ham hock. Bring to the boil and simmer for 2 minutes.
3. Add the cream and using an immersion blender, blend until smooth.
4. Check for seasoning and serve with the remaining ham garnishing the soup and a drizzle of cream.

