



HAUTE CABRIÈRE

FRANSCHOEK

Creamy Pea and Bacon Soup

Serves 4 as a starter

Pairs well with Haute Cabrière Chardonnay Pinot Noir Special Release

INGREDIENTS

1 l fresh cream
1 Small onion, sliced thinly
3 Sprigs of thyme
1 Garlic clove, crushed
500 g frozen peas (baby peas if you can find)
Juice of ½ a lemon
Splash canola oil
150 g bacon, a whole bacon piece, smoked pork rasher, or Kassler chop will also work.
Bread, a couple slices of any bread, cubed (old/stale works best)
Knob of butter
Flat leaf parsley, fresh and chopped (heaped Tablespoon when chopped)
Chives, fresh and chopped (heaped Tablespoon when chopped)
White pepper and salt

Equipment required | Jug or hand blender and a fine sieve

METHOD

For the soup base | In a large saucepan, add the cream, thyme, garlic and onion, and bring to the boil. Remove from heat and set aside to infuse.

*Ready a medium pot of boiling water

For the bacon | Depending on the bacon, dice or cube and then add to a cold pan with a splash of oil. Fry until crispy and then drain on kitchen towel. Keep the oil from the pan.

For the croutons | Add a knob of butter to the pan from the bacon frying and fry the croutons until golden brown, on a low heat. Drain excess oil from the croutons on kitchen towel and while still hot, add the chives and parsley. The heat from the croutons will release the flavours of the herbs.

For the base soup continued | Strain the infused cream through a fine sieve, into a pot and put on a low heat, it should heat up, not boil. *In a pot of boiling water, blanch the peas for 2 min to ensure they stay bright green. Drain and set aside one cup of peas, adding the remaining to the pot of cream. Remove from heat and blend until smooth. Season with white pepper, salt and lemon juice. For a silky texture, sieve again.

To plate | Add some of the bacon and croutons in a bowl, for some flair, pour the soup from a pretty jug, at the table, from one side of the bowl.