



Ultimate Bacon & Pea Soup with Poached Egg & Brown Butter Croutons

Serves 4

- 4 rashers Ultimate Shoulder Bacon cut into lardons
- 750g Wattie's frozen peas, defrosted
- 1 onion, diced
- 2 cloves garlic
- Knob of butter
- 2 heaped tbsp miso paste
- 750mls water
- Sea Salt & black pepper

Directions

1. In a saucepan, sweat the bacon, onion and garlic in a dash of olive oil until the onions are translucent & the bacon is cooked.
2. Add a little seasoning, the butter, the miso and cook out for a minute.
3. Add the peas and stir to release the bottom of the pot.
4. Add the water and bring to the boil.
5. Simmer for 1 minute till the peas are tender then carefully liquidise the soup.
6. Pass through a fine sieve and check the seasoning.

Serving

Top each portion of soup with a poached egg, brown butter croutons, a drizzle of olive oil and some chopped chives if desired.

Brown Butter Croutons

- 2 slices thick cut bread, crust removed
- 100g unsalted butter

Directions

1. Dice the bread into small uniform cubes.
2. Melt the butter in a sauté pan & add the bread cubes.
3. Move them around the pan to ensure even cooking.
4. Once the butter forms a beurre noisette they will be toasted and crunchy.
5. Pass through a sieve & drain on a paper towel.
6. Season with sea salt & allow to cool.