

Fresh Pea Soup

Ingredients

2 tbsp butter
2 medium shallots, finely chopped
2 cups water (or chicken stock)
3 cups fresh shelled green peas
Salt and pepper to taste
3 tbsp whipping cream (optional)

Directions

Melt the butter in a heavy-bottomed saucepan over medium heat.
Cook the shallots until soft and translucent, about 3 minutes.
Pour in the water and peas, season to taste with salt and pepper.
Increase the heat to medium-high, bring to a boil, then reduce heat to low, cover, and simmer until the peas are tender, 12 to 18 minutes.
Puree the peas in a blender or food processor in batches.
Strain back into the saucepan, stir in the cream if using, and reheat.
Season to taste with salt and pepper before serving.