



Quick Pea and Ham Soup

30 ml Clover Mooi River Salted Butter
15 ml olive oil
4 leeks, chopped
2 celery sticks, chopped
10 ml crushed garlic
200 g smoked pork neck, deboned and cut into small cubes
1 large potato, peeled and diced
1 litre chicken stock
500 g frozen peas, thawed
250 ml Clover Fresh Cream
Salt and freshly ground black pepper, to taste

To serve
Seed loaf, sliced
Extra pork neck cubes for garnish

1. Heat the butter and oil in a heavy-based saucepan. Add the leeks, celery and garlic and sauté until leeks are translucent. Add the meat and potato and fry for 2 minutes.
2. Add the stock and bring to the boil. Reduce heat and simmer for 15 - 20 minutes or until potato is tender. Add the peas and simmer until peas are cooked.
3. Blend with a stick blender or transfer to a food processor and process for a few seconds but not until smooth. Soup can still be a bit lumpy.
4. Return to saucepan and heat over a very low heat until soup is heated through. Add the cream and season to taste.
5. Serve warm with fresh seed loaf slices and garnished with pork neck cubes.

Serves 4 - 6

Tip
Use leftover Eisbein meat or smoked pork rashers instead of pork neck.

Variation
Asparagus and Green Pea Soup
Add 400 g fresh green asparagus to the soup when adding the peas.