

PEA SOUP WITH SMOKED EEL



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SERVES 4

Preparation time: 15min

Cook time: 30min

INGREDIENTES

200 g smoked eel and/or smoked swordfish • 500 g frozen peas • 1 onion, chopped • 2 large carrots, chopped • 2 celery stalks, chopped • 750 ml vegetable stock • 4 tablespoons vegetable oil • 200 ml Super Bock Abadia Gold beer • 4 tablespoons crème fraîche • Pepper and Salt to taste

PREPARAÇÃO

Fry all vegetables in oil in a soup pan till soft and glazed • Add the stock and the beer and simmer for 15 min. • Add frozen peas and cook for another 5 min • Blend the soup, adding pepper and salt to taste • Divide the soup into 4 plates. Add the crème fraîche and the smoked eel/swordfish on top • Garnish with parsley.