

FOAMY GARDEN PEA SOUP



INGREDIENTS

4

- 2 dl vegetable stock
- 2 dl cream
- 300 g garden peas
- 20 g Bresc Freshly chopped garlic
- 20 half prawns
- 5 g Bresc Parrillada aio e limone
- 1 dl milk
- 5 g Bresc Organic garlic puree

PREPARATION METHOD

Bring the stock, cream and chopped garlic to the boil. Remove the pan from the heat and stir in the peas. Allow to cool and puree in a blender. Season with salt and pepper and strain through a fine sieve. Fry the prawns and season with aio e limone. Whisk the milk with the organic garlic puree until it is foamy. Ladle the soup into a bowl, garnish with the fried prawns and garlic foam.

USED BRESC PRODUCTS



Freshly chopped Spanish garlic 450g



Organic garlic puree 325g



Parrillada Aio e Limone 450g