

## 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



Bresc Freshly chopped  
Spanish garlic 450g



Bresc Organic garlic  
puree 325g



Bresc Parrillada Aio e  
Lemone 450g