

MONASTERY SPRING-PEA SOUP

4-6 SERVINGS

3 tablespoons butter or regular olive oil
2 leeks (white parts only), thinly sliced
1 celery stalk, thinly sliced
½ pound morel or plain white mushrooms, cleaned and thinly sliced
6 cups vegetable stock or water
3 cups shelled fresh peas
Salt and freshly ground pepper
2 egg yolks, beaten
½ cup heavy cream
Fresh chervil or parsley, finely chopped

1 In a large soup pot, melt butter over low-medium heat. Add leeks and celery. Stir continuously for 3 to 4 minutes. Add mushrooms and stir 1 to 2 minutes. Add stock or water, peas, and salt and pepper to taste. Raise heat to medium, cover pot, and bring to a boil.

2 Reduce heat to low-medium and let simmer 25 to 30 minutes or until peas are tender. Remove from heat and let cool. Set aside.

3 Slowly purée soup in a blender in small batches. To the last batch, add beaten eggs and cream. Blend thoroughly.

4 Reheat soup in the pot and blend all ingredients well. Serve soup warm and top with finely chopped chervil or parsley.