

## Spring Pea Soup

3 Tablespoon	Extra Virgin Olive Oil
1 Clove	Garlic Lightly Crushed
1 1/2 Cup	Sliced Leek White and Pale Green Parts Only
3/4 Cup	Diced Celery
2 1/4 Cup	Chicken Stock
2 1/4 Cup	Water
1/2 Cup	Heavy Cream
4 1/2 Cup	Shelled Sweet Peas
3 Tablespoon	Coarsely Chopped Italian Parsley
1 Teaspoon	Fresh Thyme Leaves
1 Tablet	Vitamin C Crushed
	Kosher Salt
	Freshly Ground Black Pepper

Crème fraiche, basil oil, finely sliced fresh chives, or prosciutto bits, optional

Heat the olive oil in a large saucepan over moderate heat. Add the garlic and let it sizzle for about 1 minute, then add the sliced white and pale green parts of the leek, and celery. Stir often while cooking until the vegetables soften, about 8 minutes. Do not let them color.

Pour the Chicken Stock and Water into a separate saucepan and bring to a simmer. Reserve this diluted stock to thin the soup when pureeing.

Add the cream to the vegetable mixture and bring to a simmer. Add the peas and return to a simmer. Adjust the heat to maintain a gentle simmer and cook until the peas are just tender, about 8 minutes. Add the parsley and thyme and simmer for 1 minute longer, then remove from the heat. Transfer in batches to a blender with the ascorbic acid and puree, adding the stock-water mixture as needed to thin the soup to a pleasing consistency. Pour soup into a bowl set in an ice bath and stir until cooled. ( You want to cool it down as quickly as possible ) Serve soup with optional garnishes.

Note: Ascorbic acid helps keep the green color in pureed herbs and vegetables. If you have vitamin C tablets on hand, just crush one with a rolling pin and add it to the mixture in the blender.

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