# FRESH PEA SOUP WITH PEA AND SHALLOT RAVIOLI AND MINT OIL





## INGREDIENTS

#### **PEA SOUP**

- 500g whole peas, podded, keep the shells
- 130g Roscoff onion
- 100g celery
- 40g unsalted butter
- 2 cloves (12g) smoked garlic
- 1 litre vegetable stock
- Maldon sea salt
- Course black pepper

#### **PEA SHALLOT FILLING**

- 3 tbsp olive oil
- 1 banana shallot, finely chopped (about 1/4 cup)
- 1 garlic clove, minced
- 500g fresh peas, podded
- 75ml dry white wine
- 250ml water
- 2 tbsp ricotta cheese
- Maldon sea salt
- Course black pepper

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• 1 large egg, lightly beaten

### **PASTA DOUGH**

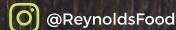
- 6 large egg yolks
- 300g '00' flour
- 1 tsp olive oil

### MINT OIL

- 4 cups mint leaves
- 1½ cup rapeseed oil

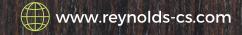






# FRESH PEA SOUP WITH PEA AND SHALLOT RAVIOLI AND MINT OIL COOKING METHOD

		CO THE RESIDENCE	
PE	A SOUP		
/ 01	Remove all the peas from their shells, keeping 100g of them aside to use as a garnish	06	Bring to the boil and then remove from the heat. Do not over boil at this stage otherwise it
02	Wash the skins of the peas under cold water		will turn brown.
03	Finely chop the onions and celery, then sauté in a pot with the butter over a medium heat	07	Using a powerful blender, blend the soup until smooth
04	Add the smoked garlic and allow to simmer for a further 5 minutes	08	Season if required, and then pass it through a sieve to ensure its extra smooth
05	Add the vegetable stock, half the pea shells and all the fresh peas		
MI	NT OIL		
01	Combine the mint leaves and the oil together in a high speed blender	03	Chill immediately over ice and then strain through a coffee filter
02	Transfer the mixture into a sauce pan and cook over a medium heat, whisking vigorously, until the oil reaches 100°C	04	Transfer the oil into a squeezy bottle ready for use
PAS	STA DOUGH		
01	Using a Thermomix, mix all the ingredients together for 30 seconds at speed 6 until they cling together and form the dough. If the ingredients aren't combining, add a little water Itsbp at a time to help	02	Knead the dough for 1 ½ minutes ,using the dough setting on the Thermomix
		03	Wrap the dough in cling film and leave it to rest for 30 minutes in the fridge, before rolling it out
PE	EA SHALLOT FILLING		
01	Heat the oil in a pan over medium heat		Simmer until the liquid has almost evaporated and the peas are tender, but don't
02		05	exceed 10 minutes otherwise the peas will lose their colour
03	translucent. This should take about 4 minutes  Add the crushed garlic and cook for a further 3  minutes	06	Remove the pan from the heat and allow the mixture to cool slightly
NA NA		07	Using the Thermomix, gently crush the peas.
	Add peas, wine, water, salt and pepper	11	Ensure you maintain a crushed pea consistency and don't make it too smooth
TH	HE RAVIOLI		的基础是是一个性的
01	Using a pasta machine, roll out the pasta dough	<b>N1</b>	Cover the edges with egg and then top with



02



Add spoonful's of the pea mix to the pasta

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Cut the ravioli into small squares, and cook

the pasta in some boiling, salty water

another layer of pasta

02