

SOUP SAINT-GERMAIN

Serving 4

INGREDIENTS:

2 medium onions, thinly sliced

20 g butter

75 cl chicken broth

1 potato, peeled and cubed

400 g frozen green peas

1 salad (iceberg)

salt and pepper

PREPARATIONS:

- 1. In a saucepan, soften the onions in the butter. Add the broth and potato and bring to a boil. Simmer for about 20 minutes or until the potato is tender.*
- 2. Add the peas and salad and bring to a boil. Simmer for about 2 minutes. In a blender, purée the soup until smooth. Strain.*
- 3. Add the cream, if desired. Season with salt and pepper.*