

Split pea and bacon soup

- 250g split peas, rinsed and drained
- 1500mL water
- 250g streaky bacon, whole piece
- 100g celery, diced
- 100g carrot, diced
- 100g leek, diced
- 100g potato, peeled and diced
- 20g butter
- 100g onion, finely diced
- ground black pepper
- 15g chives, finely chopped



1. Place the peas and water in a saucepan and bring to the boil
2. Add the bacon piece, cover with a lid and gently simmer for approximately 40 minutes.
3. Add the diced celery, carrot, leek and potato.
4. Cover with lid and gently simmer for an additional 20 minutes.
5. In another pan, melt the butter and gently cook the diced onions until tender and translucent, then place aside.
6. Remove the piece of cooked bacon from the soup, trim off any excess fat and rind. Shred the remaining bacon flesh and stir back into the soup together with the fried onions.
7. Adjust seasoning with black pepper, and some seasalt flakes if required.
8. Serve in soup bowls sprinkled with chopped chives for garnish.

Serves 6.