

MONDAY – CANAPE

Pea & Mint Shots with Crispy Bacon

Serves: 10 persons



CHEF'S TIPS

- ✪ Blend whilst hot for smooth consistency.
- ✪ Cook a few extra pieces of bacon so you can select the best.

Recipe Ingredients

200g	Frozen peas	
100g	Frozen onions	
1 tsp	Frozen garlic	
1tbsp	Vegetable stock	Not suitable for GF (see page 3)
½ bunch	Mint leaves, chopped	
Cream and water to cover the peas		Not suitable for VG/LF



CHARLONS

2 slices

Streaky bacon

Not suitable for V/VG

Morning Preparation

10.45am

265. Place all the ingredients except the mint and bacon into a small saucepan and cover with cling film. If you have a **vegan/lactose free** guest, remove a portion before adding the cream
266. Leave on the side ready to be cooked in the evening.

Evening Preparation

6:55pm

267. Bring the canapé ingredients to the boil on a high heat and simmer for 2 minutes, but no longer, so that the peas retain their natural colour.
268. Meanwhile, cut the raw bacon into 2 strips length ways, then cut each strip into 3. This will leave 6 fingers of bacon per slice.
269. Place the bacon pieces on the baking tray lined with greaseproof paper and bake on the middle shelf at 150°C for approx. 10 minutes.
270. Prepare the lettuce for the starter.
271. Take the saucepan off the heat and, using a hand blender, blitz the mixture until it has a smooth consistency.
272. Add the chopped mint and blitz again until smooth.
273. Season to taste and return to a very low heat to keep warm until service.
274. Take the green beans off the heat, drain and put in bowl to warm later in microwave
275. Put hot water on for the pasta, with small amount of oil in the water
276. Remove bacon from the oven and leave on the side to cool.
277. Put the peppers in the oven.

To Serve

7:15pm

278. Transfer the soup into a pouring jug and neatly pour into shot glasses. Garnish with the bacon (the bacon can be served cool, the soup will heat it through).
279. Serve to the table neatly displayed on the slates with teaspoons on the side.