

CHARDONS

DAY 4 – CANAPE

Pea & Mint Shots with Crispy Bacon

(S), (V), (VG), (LF), (GF), (NF)

Serves: 10 persons



Recipe Ingredients

- 200g Frozen peas
- 100g Frozen onions
- 1 tsp Frozen garlic
- 1tbsp Vegetable stock Not suitable for (GF)
- ½ bunch Mint leaves, chopped
- Cream and water to cover the peas Not suitable for (VG), (LF)
- 2 slices Streaky bacon Not suitable for (V), (VG)

Morning Preparation

10.45am

1. Place all the ingredients except the mint and bacon into a small saucepan and cover with cling film. If you have a (VG), (LF) guest, remove a portion before adding the cream. For (GF) remove a portion before the stock is added.
2. Leave on the side ready to be cooked in the evening.



Evening Preparation

6:55pm

3. 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.
4. 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.
5. 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.
6. Prepare the lettuce for the starter.
7. Take the saucepan off the heat and, using a hand blender, blitz the mixture until it has a smooth consistency.
8. Add the chopped mint and blitz again until smooth.
9. Season to taste and return to a very low heat to keep warm until service.
10. Take the green beans off the heat, drain and put in bowl to warm later in microwave
11. Remove bacon from the oven and leave on the side to cool.

To Serve

7:15pm

12. 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. Leave the bacon off if for (V), (VG) guests.
13. Serve to the table neatly displayed on the slates with teaspoons on the side.

Dietaries

(V) – Please remember to leave out the bacon for any vegetarian guests.

(VG), (LF) – Please remember to leave out a small portion of soup before adding the cream and leave off the bacon for any vegan & lactose free guests.

(GF) – Please remember to separate a portion before adding stock, season with salt instead of stock.