



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

Fresh Green Pea Soup with Home-Made Creme Fraiche

A few weeks ago in Tarrytown I was inspired by a meal at the Sweetgrass Grill on Main Street. I tried the Carrot Ginger soup, while my friend opted for the Chilled Spring Pea Soup with Creme Fraiche. Well, as soon as I saw hers I was totally envious and had to go home and try it myself. It was a beautiful bright green and she said that the creme fraiche added just the right flavor touch, so I had to investigate that, too!

Creme fraiche is costly in the deli case, but very easy and inexpensive to make at home if you prepare it a day or so ahead. It is a thick and smooth soured cream with a rich and velvety texture. This matured cream has a nutty, slightly sour taste produced by culturing pasteurized cream with a special bacteria.

Spring Green Pea Soup

We don't have fresh peas in my farmers market yet, so I used frozen petite peas to make this recipe and I loved it.

Ingredients:

2 Tablespoons Olive Oil
1 1/2 cups leeks or onions, sliced/chopped
2 1/2 cups vegetable or chicken broth
A 10-20 oz. bag of frozen petite peas
3 Tablespoons chopped fresh parsley
1 teaspoon chopped fresh thyme
sea salt to taste
freshly ground black pepper
chopped chives for garnish
creme fraisch or plain non fat yogurt

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Process:

In a large pot, heat olive oil over medium heat and sautee leeks or onions until soft, about 5 min. Add the broth, salt, pepper, thyme and bring to a boil. Add the peas and fresh parsley and cook just until defrosted. In a blender, puree in 2 batches until very smooth. If serving hot, return soup to the pot and bring just to a simmer. If serving cold, transfer to the refrigerator to chill.

Ladle into bowls. Stir in a little creme fraiche or plain yogurt so that it is smooth and then top each with chopped chives and a dollop of creme fraiche or yogurt.

Creme Fraiche

1 cup heavy whipping cream
2 Tablespoons buttermilk

Stir together and let stand at room temperature, covered, for 8-24 hours in a glass or ceramic container until it begins to thicken. Can be stored in refrigerator up to 10 days. Great with fresh berries or fruit, or can be added to soups for a yummy rich taste!

Enjoy outside!