

Sugar Pea Soup with Truffle Foam

1.4 Soups

Ingredients

Net Qty	Ingredients	Gross Qty	Unit price	Total (CHF)
500 gms	Sugar peas	500 gms	0.00	0.00
100 gms	White onion	100 gms	0.00	0.00
2 ltr	chicken stock	2 ltr	0.00	0.00
200 ml	light cream	200 ml	0.00	0.00
To taste	Salt & Pepper	To taste	0.00	0.00
15 ml	Extra virgin olive oil	15 ml	0.00	0.00
	FOAM		0.00	0.00
500 ml	Milk	500 ml	0.00	0.00
5 ml	white truffle oil	5 ml	0.00	0.00
Total				0.00

Calculation

Tax 0.00 %

	Festgesetzter Verkaufspreis		
Total	Selling price	Cost of goods	Margin
0.00	CHF 0.00	0.00	CHF 0.00

Nutrients

Guideline Daily Amounts

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For 1.00

Ingredients

500 gms	Sugar peas
100 gms	White onion
2 ltr	chicken stock
200 ml	light cream
To taste	Salt & Pepper
15 ml	Extra virgin olive oil
	FOAM
500 ml	Milk
5 ml	white truffle oil

Preparation

1. Sweat the onion and sugar peas in a non-stick pan with a little oil. Add chicken stock and cook until sugar peas are soft. Place in a blender with cream and salt and pepper.
2. Blend until smooth then sieve through a fine strainer.
3. Add a little truffle oil to warm milk and, using a hand mixer, whisk until it becomes foaming.
4. Pour soup into serving glasses and top with truffle foam.

