



PAPER & FOOD SERVICE, INC.

Spring Pea Soup

Ingredients **Yield: 12 Servings**

- 3 oz. Olive Oil, extra virgin
- 2 ea. Garlic, clove, crushed
- 3 c. Leeks, sliced white and pale green only
- 1 1/2 c. Celery, diced
- 4 1/2 c. Chicken stock
- 4 1/2 c. Water
- 1 c. Heavy Cream
- 9 c. Peas, frozen
- 3 oz. Italian Parsley, chopped
- 2 tsp. Fresh mint, minced
- t.t. Salt, Kosher
- t.t. Black Pepper, café
- As needed: Crème Fraiche
- As needed: Proscuitto, diced

Preparation Instructions:

1. In a large stock pot heat oil over moderate heat. Add the garlic and let cook for about 1 minute. Then add the leeks and celery. Stir often while cooking until the vegetables soften, about 8 minutes. Do not let the vegetables get color. Then pour chicken stock and water into pan and bring to a boil, reduce heat to a simmer.
 2. Add the cream and continue to cook until soup begins to simmer. Add the peas and return to simmer and cook until the peas are tender, about 8 minutes. Add the parsley and mint and continue to simmer for additional minute. Then remove from the heat.
 3. Transfer in batches to a blender and puree. If necessary you may add more stock as needed to thin the soup to a pleasing consistency. Taste and adjust seasoning with salt and pepper. Serve in heated bowls and garnish with crème fraiche and proscuitto
- * This soup may be served hot or cold.

Ingredients		Maines Product Code #	Amount	Ingredient Cost
Olive Oil, extra virgin	Gem	370858	3 oz.	\$0.60
Garlic, clove	Markon	097210	2 ea.	\$0.04
Leeks	Fresh	097330	3 c.	\$6.75
Celery	Markon	097135	1 1/2 c.	\$0.36
Chicken Stock	Culinary Secrets	234301	4 1/2 c.	\$0.56
Water	N/A	N/A	4 1/2 c.	\$0.00
Heavy Cream	Crowley	015500	1 c.	\$0.64
Peas	Bountiful Harvest	146632	9 c.	\$4.32
Italian Parsley	Fresh	097527	3 oz.	\$0.09
Fresh Mint	Fresh	097277	2 tsp.	\$0.14
Salt, Kosher	Roland	340600	t.t.	\$0.08
Black Pepper Café	Culinary Secrets	340620	t.t.	\$0.10
Crème Fraiche	Alouett	019113	As needed	\$1.92
Proscuitto	Fiorucci	050908	As needed	\$3.25

Recipe Cost	\$18.85
Portion Cost	\$1.57

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$3.95	\$1.57	\$2.38	39.75%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$4.95	\$1.57	\$3.38	31.72%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$5.95	\$1.57	\$4.38	26.39%