

Spanish Chilled Herbed Pea Soup

from *The New Spanish Table* by Anya von Bremzen

1 tbsp unsalted butter
5 tbsp extra virgin olive oil (plus more for drizzling)
2 small leeks, cleaned, halved, and chopped
2 cups vegetable or chicken stock or broth
3 1/2 cups frozen baby peas, thawed
2 cups chopped iceberg lettuce
3 tbsp chopped fresh tarragon
1/2 cup chopped fresh basil
1/3 cup chopped fresh chervil or parsley
1/3 cup chopped fresh chives
1/4 cup chopped fresh mint
5 ounces mild goat cheese or cream cheese
kosher salt and freshly ground pepper



Melt the butter with 1 tablespoon of the olive oil and saute the leeks over medium heat. Cook until soft and not much browned, 5 - 7 minutes. Add the chicken stock and 3 cups of water and increase the heat to high, bringing to a boil.

Add the peas and lettuce and reduce heat to medium low. Simmer about 3-4 minutes.

Drain the peas, setting aside the cooking liquid. Run the peas under cold water to stop cooking and the let everything (peas and cooking liquid) cool in their separate containers.

Place the the peas, most of the chives (save a few out for garnish), tarragon, basil, chervil or parsley, mint, goat cheese, remaining 4 tablespoons of olive oil, and 3 cups of the reserved liquid in a large bowl and combine.

Blend in batches, pureeing until completely smooth and frothy. Transfer blended soup back into your bowl and whisk in remaining liquid. Taste and season with salt & pepper.

Refrigerate until well chilled, at least 3 hours. Serve the soup in glasses garnished with the remaining chopped chives and drizzled with olive oil.

