

Pea soup with avocado



Ingredients

- 200 g garden peas
- 1 onion, diced
- 1 avocado
- 150 ml Pur Natur fresh cream
- 1 stock cube
- Pur Natur fresh churned butter

Instructions

Gently fry the onion in a little Pur Natur fresh authentically churned butter. Stir in the peas. Add a little water to cover. Stir in the stock cube and bring to a boil.

Reduce the heat and simmer for 15 minutes. In the meantime, dice the avocado. Stir into the soup and allow to heat up again for 2 minutes. Purée the soup and season with salt and pepper. Beat the cream, stopping before peaks start to form. Ladle the soup into cappuccino glasses. Garnish with a dollop of semi-whipped cream.