

Yellow Split Pea and Leek Soup



A Taste of *The Café* AT THE FRICK

Serves: Yields - 2 quarts

Prep Time: 1/2 hour

Cook Time: 2 hours

Ingredients

1 yellow onion (sliced)
4 peeled carrots (chopped)
2 leeks (tops removed and sliced)
1 bulb of fennel (chopped)
4 cloves garlic
12 cups vegetable stock
2 cups dry yellow split peas (rinsed and drained well)
1/2 bunch of flat leaf parsley (rinsed and roughly chopped)
2 Tablespoons fresh oregano
2 Tablespoons tarragon
Salt and pepper to taste

Procedure

In a large pot lightly sauté (without browning) the onions, carrots, leeks, fennel, and garlic until tender (look for the vegetables to start glistening and softening around the edges). Add the vegetable stock followed by the yellow split peas. Bring to a boil, and then reduce heat to a simmer. Continue to simmer for about two hours or until the peas are soft and starting to fall apart. Then add all the herbs and blend the soup in a blender until smooth, finish by adding salt and pepper to season. Garnish with crème fraîche or sour cream, if desired. Bon Appetit!