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HACO swiss



Soups

Nothing works up an appetite better than an excellent starter.

Cream Pea & Ham Soup With Parma Ham Wafer

Serves 4

80g	Haco Cream Soup Base
	Cooking oil, for sautéing
1	garlic clove, peeled and chopped
1	onion, peeled and chopped
1 ltr	cold water
40g	green peas
	Salt and freshly ground black pepper, to taste
4	chervil sprigs, for garnishing

Parma Ham Wafer	
80g	parma ham slices

- For the parma ham wafer: Spread the parma ham slices onto a baking sheet and bake in a preheated oven at 180°C until crispy.
- Heat the cooking oil in a saucepan and sauté the chopped garlic and onion until fragrant. Mix the **Haco Cream Soup Base**, a litre of cold water and green peas in a saucepan and bring mixture to a boil, stirring constantly until smooth. Reduce heat and simmer for about 3 minutes. Transfer mixture to a food processor and pulse until smooth. Season to taste with salt and freshly ground black pepper.
- To serve: Ladle the cream pea and ham soup into each serving bowl and top with the crispy parma ham wafers and garnish with a sprig of chervil.