

Split peas soup



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For 4-5 servings:

500 g split peas
4 potatoes, cubed
2 carrots, sliced
2 celery stalks, diced
1 parsnip, diced (optional)
2 onions, chopped
fresh lovage /parsley, finely chopped
1 tablespoon olive oil
salt and pepper

Wash the peas thoroughly. Put the peas in a soup-pan, add 3 liters water, cover and simmer on low heat (1-2 hours, depends on de peas type). Stir often to prevent sticking to the pan. When the peas are soft add the vegetables. Cook slowly till vegetables are tender than add salt and pepper to taste.

Garnish with a little bit of olive oil and fresh lovage/parsley.

Optional: For extra flavor you can add, on the plate, some soy sauce.

Note: split peas will shatter when cooked.