

# Boad Bean Soup

## Ingredients

1 onion, chopped

1 stick of celery, thinly sliced

25g butter

2 Tbsp risotto rice

1 generous sprig of thyme

350g shelled broad bean (about 1.3kg before podding)

1L chicken or vegetable stock, plus about 100ml more if needed

100g shelled pea (about 350g before podding)

To serve: 7 Tbsp Greek yogurt and 7 Tbsp fresh chopped mint

## Method

Fry the onion and celery gently in the butter in a covered saucepan over a low heat for about 10 minutes until very tender. Tip in the rice, add the thyme and cook for another minute, uncovered. Now add the broad beans, pour in 1 Litre stock. Bring to the boil, simmer for about 5 minutes, then tip in the peas and cook for a further 5 minutes, by which time the rice will be tender.

Remove the herb sprig and purée the soup with a stick blender. Add more stock if the consistency is too thick for your liking.

Shortly before serving, take the pan off the heat and stir in 1 Tbsp of the yogurt and the chopped mint. Continue to stir in the yogurt, 1 Tbsp at a time, until it's all incorporated. Taste for seasoning, then serve with an extra spoonful of yogurt stirred into each and a grinding of black pepper on top.

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