

Pea Puree

- 500g frozen Peas
- 2 cloves, Garlic, blanched in milk and pureed
- 1tsp Mint, Finely chopped
- 20ml cream
- 1tsp Salt
- 4 Brioche croutons, 5cm diameter circles
- 8 Parma ham slices (15g slices)
- 5g Pea Tendrils
- 30g Fresh podded peas, blanched



* Serves 4

- Blanch the garlic in milk and puree, push through a sieve.
- Cook the peas in boiling water until just cooked.
- Blend till smooth; add the mint and the pureed garlic.
- Force through a sieve.
- Add the cream to the puree (puree must remain bright green).
- Check seasoning.
- Consistency must be firm enough to form perfect quenelles with an espresso spoon.

Mint & Pecorino Dressing

- 1 Garlic clove
- 10g, Mint
- 60ml olive oil
- 35g Pecorino cheese, grated
- 15ml Lemon Juice

- Place all ingredients in a food processor or blender, pulse until a smooth paste.
- Thin down with lemon juice or thicken with extra olive oil

Assembly

- Quenelle puree and place on top of croûte
- Form loose roses with parma ham, place two on a plate.
- Scatter peas and pea tendrils around plate and drizzle dressing around peas.