

**Miele**

# Pea, ham and celeriac soup

By Miele

**20 minutes**

Preparation time

**10 minutes**

Cooking time

**4-6 servings**

Serves



## INGREDIENTS

2 tbs olive oil  
1 onion, diced  
1 carrot, diced  
1 leek, sliced  
500g celeriac, peeled and diced  
3 cloves garlic, crushed  
2 bay leaves  
2 sprigs thyme, large  
2 smoked ham hocks (approx 1kg)  
500g green split peas, dried  
3 litres cold water  
Murray River salt flakes, to taste  
Ground pepper, to taste

## To serve

Crème fraiche  
Mint and lemon wedges

## METHOD

1. Heat the olive oil in a large saucepan on medium heat, Induction setting 6. Add onion, carrot, leek, celeriac, garlic, bay leaves and thyme. Season well then cover and Cook for 10 minutes.
2. Add the ham hocks, split peas and enough cold water to cover.
3. Bring to the boil then reduce the heat to a very gentle simmer, Induction setting 3.
4. Cook for 2 hours, stirring occasionally or until the meat is very tender and is falling off the bone. Skim off any impurities from the top during the cooking process.
5. Carefully lift out the ham hocks, set aside and cool. Shred the meat, discarding fat, sinew and bone. Remove the thyme sprigs and season the soup if needed.
6. Re-heat the soup and serve with shredded ham meat, crème fraiche, mint and lemon wedges for each person to squeeze into their soup.