

## Cream of pea soup



### Serves 4

Preparation: 10 minutes, cooking time: 25 minutes

#### Ingredients:

- 400 g of peas
- 3 stalks of lemon grass
- 50 cl of white stock
- 80 g of fresh goat's cheese
- 20 thin slices of lomo Iberico
- 6 red radishes

#### Preparation:

Cook the peas in salted boiling water. Strain. Keep a few peas aside.

Mix the rest with the white stock and the diced lemon grass. Season. Strain the mixture through cheesecloth.

Cut the goat's cheese into thick strips. Roll each strip in a thin slice of lomo Iberico.

Cut the radishes into thin slices.

Serve the soup in soup plates and garnish with the slices of goat's cheese, radishes and peas.