



Hearty pea soup

amount	ingredients
300 gr	dried peas
1 L	water
300 gr	smoked meat
200 gr	carotts
80 gr	cellery
6 pieces	potatoes
1 piece	onion
2 pices	Bay leafs
2 Ts	Oil Ts=tablespoon
1 L	meatsoup
various, fresh leafs and salt and pepper to spice up	

preparation:

1. Peel the peas in 1L water overnight.
Usually one hour before cooking, but I make it like my mom and let her soak overnight.
2. Bring to a boil the next day with the water.
In the meantime, roll the small dice.
Carrots and potatoes peel and dice.
Peel onion and finely chop it.
3. After about half an hour, add the pancake and cook for another half an hour.
4. Fry the onions in a small pan and add them together with the carrot and potato cubes as well as the bay leaves and the spices.
Add the celery and the broth and boil for another half an hour.
5. Yes, according to how liquid you want the soup, you can take more or less of the meat broth.
I have also cooked my own smoked beef ribs in the soup.
The taste was just heavenly for our frozen bodies

With this simple food you have a perfect belly warmers, which fits perfectly into the colder season.

If you have my pea soup tasted, I'm looking forward to a feedback!



Lucina's tips:



The peas must be soaked in water beforehand.

I personally do it as I have learned from my mother: I leave the peas in the water.



I wish godd success and

Bon papetite !!

Your Lucina Cucina