

Pea & Mint Puree

For the Pea Puree

1 shallot or medium onion

25g butter

400g frozen peas

About 20 mint leaves

Salt and peppers

2 tbsp clotted or thick cream

For the purée, trim peel and finely chop the shallot. Soften gently in the butter. Add the peas, 150ml water and the mint. Season and cook for about 10 minutes until the peas are tender. Add the cream and blitz to make a smooth purée, adding a little extra water or cream if it seems too stiff.