








# Pea Purée

## Ingredients:

DEEP-FROZEN RAW PEAS 750 G  
 BUTTER 100 G  
 SALT, PEPPER

	Ingredients	Weight	Action	Heat setting 	Speed 	Time 	Lid opening	Comments
<b>1</b>	Peas	750 g	Put in bowl	 80°C	3,500 rpm	2 min	Closed	
<b>2</b>	Butter	100 g	Add	 80°C	100 rpm	13 min	Open	
<b>3</b>	Salt Pepper			–				Taste and adjust seasoning



### CHEF'S TIP

You can add a trace of cream or butter to make it smoother.  
 Using frozen peas preserves the chlorophyll and there is no need to blanch the peas first (shorter preparation and handling time => time saver).

