

Pea soup with yellow peas and pork

Peas

500 g yellow dried peas
1 vegetable stock cube
1 meat stock cube
4 tsp onion powder
1 tsp dried thyme
1 tsp dried marjoram

Pork

500 g pork belly
1 yellow onion
1 clove garlic
1 meat stock cube
2 tsp dried thyme
1 bay leaf
8 peppercorns
3 cloves

Soak the peas overnight (at least 12 hours).

Rinse the peas. Place in a large saucepan and add 1.5 liters of water.

Add the thyme, marjoram, stock cubes and onion powder to the saucepan. Bring to the boil and simmer gently, covered, for 2 hours. Stir occasionally.

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While the peas are cooking, roughly chop the onion and slice the garlic.

Place the pork in a pot and pour in about 1-1.5 liters of water to cover the pork.

Bring to the boil and skim off the foam. Add the other ingredients and simmer gently for 60 minutes.

Cut the pork into cubes.

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When the peas have cooked for two hours ^{*}), add the pork to the pea soup and dilute with the broth from the pork broth to the desired consistency. Cook the soup for another 30 minutes or more, until the peas are soft. Season with salt.

*) If desired, remove the skin by whisking vigorously with a balloon whisk and remove the skins that stick to the whisk. Repeat a number of times so that most of the skin has been reduced.