

# Pea soup with Prawn dumplings

## Ingredients

Serves 4

75g/3 oz butter  
1 onion, finely sliced  
Salt and pepper  
450g/1 lb. frozen peas  
850ml/1 ½ pt. Vegetable/chicken stock  
Olive oil for drizzling

### For the dumplings:

110g/4 oz raw tiger prawns  
1 free range egg white  
Salt & pepper



## Method

- Melt the butter and cook the onions very gently with some salt and pepper. Once the onions become opaque add the peas. Cook for 2-3 minutes.
- Add the stock and bring to the boil. Simmer for about 5 minutes.
- Puree the soup in a liquidizer and return to the pan. Taste and add extra pepper if needed. Reheat on a low flame.
- Bring a pan of fish stock or salted water to the boil.
- Place the prawns in a food processor and season with salt & pepper. Whiz until the mixture is smooth. Add the egg white and whiz until all combined. Using two teaspoons form the mixture into small neat oval shapes and poach in the liquid for one minute. Remove with a slotted spoon and set aside.
- To serve, spoon a ladle of soup into 4 warm dishes. Place two or three dumpling in each bowl and drizzle with olive oil. Serve at once.