



serves
6-8

prep time
15/20min

cook time
1-1.5 hours

ingredients
7

difficulty
easy

HAM HOCK & FRESH PEA SOUP

w/ crusty bread

INGREDIENTS:

- 2 tbsp olive oil
- 1 large brown onion, finely chopped
- 2 garlic cloves, finely chopped
- 1 celery stalk, finely chopped
- 3 bay leaves
- 5 thyme sprigs
- 2 large potatoes, roughly chopped
- 1 Billy's Ham Hock (approx 1kg)
- 2 litres of chicken or vegetable stock
- 1kg fresh or frozen peas
- ½ cup mint leaves
- crusty bread & butter to serve

METHOD:

Heat oil in a large saucepan. Gently sauté the onion, garlic and celery until softened, approx 2-3 mins.

Add the bay leaves, thyme sprigs, potatoes, ham hock and the stock and simmer for approx 1 hr or until the ham hock meat is very tender and falling from the bone. Remove the pan from the heat and remove the ham hock, set aside to cool slightly before cutting and shredding the meat from the bone.

Meanwhile, add the peas and mint to the soup and cook over a low heat until the peas are cooked through, approx 3-4 mins. Blend the soup until smooth with a hand blender.

Return to a gentle heat if needed.

Serve with the soup topped with shredded ham and crusty bread.

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