



CLASSIC SWEDISH PEASOUP

4 portions

Ready in: 1 day 1 hr 20 mins

Ingredients:

5 dl (400 g) dried yellow peas
3 litres water
400 g salt pork
1 yellow onion
1 carrot
1 tsp thyme
1 tsp marjoram
4 cloves (optional)
4 tbsps strong mustard
5 peppercorns

How to cook it

1. Soak the peas the previous day, and pour off the soaking water before cooking.
2. Boil the peas in a large saucepan with salted water. Add the peppercorns, marjoram, thyme and 4 cloves (optional). Peel the onion and add it with the carrot; put them in whole. Add the salt shoulder of pork.
3. Cook the peas until soft (approx 2 hours), but keep an eye on the pork meanwhile. Remove it when cooked. Stir the soup occasionally; skim off any scum and pea shells from the surface.
4. The soup may need a little more water, depending on how much has been absorbed by the peas, and how fast the soup cooks. The cooking time may vary, depending on the quality of the pork.
5. Cut the pork into pieces when the soup looks ready, and put them on a side plate. Alternatively put the cut meat into the soup again. Remove the onion and carrot, and serve them separately. Remove cloves, if used. Just before serving mix in two tablespoons of mustard.
6. Serve with a knob of mustard on the side of the bowl.

