

**COOKING  
SKILLS  
ACADEMY**

# *Sweet Pea & Pancetta Soup*

**INGREDIENTS:**

- 1 yellow onion
- 3 cloves garlic
- 1 slice pancetta ( cut 1/4 in thick )
- 2 cups chicken stock
- 2 cups sweet peas
- 1/2 cup heavy cream
- 1 tbs mascarpone cheese

**DIRECTIONS:**

1. Start out by cutting pancetta into 1/4 in cubes and sauté until crispy.
2. When crispy, reserve some for garnish. Cut onions and garlic and sauté in same pan until translucent.
3. Add chicken stock and peas and bring to a boil. Simmer for about 10 mins.
4. Slowly add heavy cream. Purée soup when ready. Place in bowl and add mascarpone cheese in middle of soup. Top mascarpone with crispy pancetta. Drizzle with extra virgin olive oil and enjoy!