



Pea and Pesto Soup

(Nigella Lawson, *Nigella Express*)

Ingredients

- 3 cups water
- 3 cups frozen peas
- 2 scallions (whole, do not chop)
- 1 teaspoon Maldon salt or kosher salt
- 1/2 teaspoon lime juice
- 4 tablespoons (1/4 cup) fresh pesto (not jarred)

Directions

The quickest way to proceed is to fill a kettle first and put it on to boil. When it's boiled, measure the amount you need into a pan and put on the stove to come back to a boil.

Add the frozen peas, scallions, salt and lime juice and let everything bubble together for 7 minutes.

Discard the scallions and blitz the peas and their liquid with the pesto in a blender.*

Pour into a thermos flask that you've left filled with hot water and then emptied and make sure you screw the top on securely.

***When blending hot liquids:** Remove liquid from the heat and allow to cool for at least 5 minutes. Transfer liquid to a blender or food processor and fill it no more than halfway. If using a blender, release one corner of the lid. This prevents the vacuum effect that creates heat explosions. Place a towel over the top of the machine, pulse a few times then process on high speed until smooth. If the blender has a removable center section, remove it and put a thick dishtowel on top before blending. This will prevent pressure from the heat, and you can blend it safely.