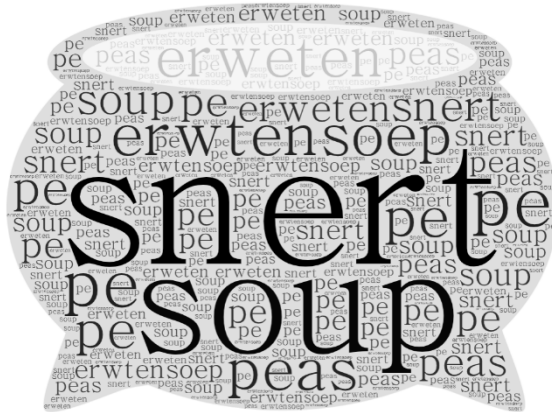


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Ingrediënts

- 250 grams of split peas
- 1 liter of water
- Black pepper
- 1 onion chopped
- 0.5 celeriac in cubes
- 1 carrot in cubes
- 1 leek in half rings
- 1 stalk of celery in pieces
- 1 (HEMA) smoked sausage
- Salt



Preparation

Put the split peas together with the water and black pepper in a large soup pot.

Bring the water to the boil and let the split peas gently boil.

In the meantime, remove the foam from the pan with a skimmer.

Meanwhile, add the onion and the rest of the vegetables to the pan and stir well.

Then let the peas soup simmer for 1.5 hours.

It is intended that the split peas fall apart and that the soup becomes nice and thick, then let the soup cook until the split peas are almost no longer recognizable - this can only take longer than 1.5 hours.

When the soup is ready, place the smoked sausage on top of the soup and put the lid on the pan.

Let the smoked sausage and the soup simmer for 15 minutes on a low heat.

Cut the smoked sausage into slices and stir it into the pea soup.

Season the pea soup with salt and pepper.

