

Garden Peas à la JC

Fresh garden peas, in their all-too-brief season, are a complete delight. For a bit of variety over and above plain boiled peas (which are excellent), especially when the season is getting advanced and the peas are a little older, this is my version of the classic *Petits Pois à la Française*.

For those who would prefer the original, my variations are the initial light browning of the onion and the use of a light chicken stock instead of plain water. Adjust your methods accordingly.

Planning

serves:	4
prep time:	15 mins
cooking time:	15 mins

Ingredients

30g butter
1 medium onion, halved and
thinly sliced
2 heads little gem lettuce,
cored & coarsely
shredded
500g garden peas, weighed
in pods then shelled
250ml light chicken stock
beurre manié made with 15g
butter & 1 tsp flour
salt & pepper

Method

Melt the butter in a saucepan over medium heat. When it is foaming, add the sliced onion and cook, stirring occasionally, until it is evenly and lightly browned. Stir in the lettuce and peas and sweat them for a minute without browning. Pour in just enough light chicken stock to barely cover the peas, topping up with a little water if absolutely necessary. (We want just enough liquid to cook them, not to drown them.) Bring to boiling point then reduce the heat to maintain a simmer and cook uncovered, stirring occasionally, for 10 minutes.

Stir in the beurre manié to thicken the liquid slightly and adjust the seasoning to your liking.

Serve, preferably with a charcoal-roasted leg of lamb studded with rosemary and garlic.