**GREEN PEA SOUP**

(Serves 10)

**Ingredients**

2 l chicken bouillon

¼ l whipping cream

4 T sour cream, 38% fat

½ kg green peas

Salt and pepper

1 T unsalted butter

¼ bottle champagne or sparkling wine

A bit of sour cream 38% or whipped cream

Chives, finely chopped

**Instructions**

Boil the chicken bouillon with the cream and sour cream.

When it starts to taste good, add the peas and bring the soup to the boiling point.

Blend the soup and pass it through a sieve.

Season with salt and pepper and bring it to a boil again.

Blend with the butter.

Heat the soup up to the boiling point and add the champagne.

Serve immediately in a warm soup bowl with a dollop of sour cream or whipped cream and a sprinkling of chives on top.