



Vegetarian Yellow Split Pea Soup



2 1/2 Cups of Burrum Biodynamics Split Peas
1 Litre of Vegetable Stock
1.5 Litres of Water
1 Tbl Olive Oil
1 Onion, chopped
1 Leek (white part), chopped
3 Garlic Cloves Crushed.
2 Carrots, chopped
Salt & Pepper
Thyme & Pepitas

Heat oil in frypan, add Onion & Leek and lightly fry to soften and add flavour. Bring water and stock to boil in saucepan. Add Split Peas, Carrots, Garlic and softened Onion and Leek.
Simmer for 1 hour.

TIP: Cooks well in Slow Cooker. No need to wait for water to boil to add ingredients. Slow Cooker 4 -6 hours on Low or 3-4 hours on High.

Add salt & pepper to taste and for decoration add thyme and pepitas.