

ENGLAND

# MASON CASH

EST.  1800

## Peas Pudding

### Ingredients

- 500g yellow split peas
- 2 tbsp vegetable oil
- 1 onion, finely chopped
- 1 bay leaf
- 1 tbsp malt vinegar
- 1500ml vegetable or chicken stock



### Method

1. Wash the peas and place into a medium sized mixing bowl then cover the peas with water and leave overnight.
2. Heat the oil in a saucepan and gently fry the onion on a low heat until soft.
3. Drain the peas and add to a sauté pan with the bay leaf and cover with about a litre of the stock. Bring to the boil and then simmer for around 2 hours or until the peas are soft, adding the remaining stock when needed.
4. Remove the bay leaf before blitzing it in a blender until slightly smooth. Stir in the vinegar, season and serve with gammon steak.

**Top Tip:** We added parched peas to the dish – these are made by simply soaking the peas in water overnight then simmering for a couple of hours and adding a couple of tablespoons of malt vinegar.