**Frozen Pea Soup** *(by chef José Andrés)*

Serves 4

**Ingredients:**
- 2 cups of water
- Salt
- One 13-ounce bag frozen peas
- 1 teaspoon sherry vinegar
- 1 tablespoon plus 1 teaspoon crème fraîche (or sour cream)
- 1 tablespoon plus 1 teaspoon roasted sunflower seeds or pistachios (other nuts work as well)
- Extra virgin olive oil for drizzling
- Mint Leaves, for garnish

Pour water into a small saucepan, add a good of salt, and bring to a boil.

Combine the peas and sherry vinegar in a blender, carefully add the boiling water, and blend until completely smooth. Strain the soup through a fine sieve into a bowl (you can skip this step, but it gives you an extra smooth soup). Let cool, then refrigerate until chilled.

Stir the soup and pour it into four chilled bowls. Garnish each serving with 1 teaspoon of each crème fraîche and nuts, a light drizzle of olive oil, and a mint leaf or two to serve.