



# ERWTENSOEP

## DUTCH PEA SOUP WITH ROOKWORST

**Ingredients:**

1 kg dried peas  
1 litre vegetable stock (you can also replace it with chicken stock)  
1 onion  
1 leek  
1 celery  
1 (fresh) smoked sausage  
Butter  
Laurel  
Parsley  
250 gr sprouts

*Ingredients croutons:*

(Stale) bread  
Olive oil

**PREP TIME**

Soak the peas in plenty of water a day in advance, checking occasionally that they do not run dry. Place in the fridge while they soak.

The following day, bring the Kamado to about 180°C degrees with a medium amount of coals and place the standard grill. For this recipe, you are working with direct heat so a heat shield is not necessary.

**PREPARATION**

Pour the peas through a sieve and drain briefly but do not rinse. Chop the onion, leek and celery and rinse clean if necessary.

Put a deep cast-iron pan in the Kamado with a knob of butter and briefly fry the peas until they start to brown at the bottom. Now add the other vegetables, stir through, put the lid on the pan and close the Kamado. Let simmer for a few minutes.

**Supplies:**

Kamado  
Standard grid  
Sieve  
Deep cast iron pan with lid  
Extra cast-iron pan for croutons  
Hand blender

**Kamado set up:**

Direct heat

Remove the lid from the pan, moisten with the stock and add the spices and a pinch of salt. Keep in mind that the sausages will cook with you later and can be quite salty too.

Do not put the lid back on the pan but close the BBQ. By leaving the pan open during cooking, the BBQ flavour will infuse nicely into the soup.

Let the vegetables cook completely and then blend finely with a hand blender, it is okay to leave some pieces in this soup. Cut the smoked sausages into pieces and add them to the soup, cook for a few minutes, then remove the pan from the Kamado and put the lid back on to keep warm.

Put a cast-iron pan in the Kamado and put a pan of water on the stove and bring to the boil with a pinch of salt. Cut the sprouts into 4 pieces and cook for 1 minute. Remove them from the water and fry them in the pan in the Kamado with a knob of butter and season with salt and pepper. When the sprouts are al dente, add them to the soup. Clean the pan well and put it back in the Kamado with some neutral oil. Cut the bread into pieces and fry them in the pan until golden brown. Remove them from the pan and sprinkle with salt and good olive oil. Serve them with the soup.