

Bradley & Jonny's Recipe

# Spring Garlic Custard with Sugar Snap Pea Soup

serves 4-6

## Spring Garlic Custard

¾ cup milk  
1 cup heavy cream  
¼ cup spring garlic, peeled and minced  
¾ teaspoon kosher salt  
¼ teaspoon fresh ground black pepper  
2 eggs beaten  
Pinch of nutmeg

1. Preheat oven to 280°.
2. In a small saucepan combine the milk, cream, garlic, ¼ teaspoon of the salt, and black pepper. Cover and simmer, over low heat, for 5 minutes. Remove from heat and let steep for 10 minutes more. Uncover and cool slightly. Strain the milk mixture and cool.
3. Combine with the rest of the ingredients and adjust seasoning if necessary.
4. In an 8-10 ounce flat, oven safe soup dish, pour 3 ounces of custard in a dish ½ inch thick.
5. Place the dish in a baking pan and add enough hot water to come halfway up on the dish. Bake until set about 20 – 25 minutes.

## Soup

3 tablespoons unsalted butter  
1 cup leeks, washed well in lots of cold water, sliced in half and diced with a little of the green left on  
1 cup yellow onion, peeled and ½ inch diced  
2 tablespoons poblano chile, seeded and minced  
2 tablespoons grated fresh ginger  
½ cups peeled and diced red potato  
3 cups vegetable stock  
1 pound sugar snap peas  
Kosher salt and fresh ground black pepper to taste

1. In a heavy bottomed non corrosive 4 quart sauce pan, add the butter and place over medium heat.
2. Melt butter and add the leeks, onions and chile. Cover and sweat for 8 minutes, stirring occasionally.
3. Add ginger, potatoes and vegetable stock. Simmer lightly for 10 minutes add the sugar snap peas and bring to a boil.
4. Remove from heat, puree in a blender and strain through a fine mesh strainer, season with salt and pepper to taste. If not using immediately cool over an ice bath.

## Garnish

4 slices of bacon, 3 inch pieces, crisped in oven  
1 cup pea shoots ½ teaspoon olive oil  
½ teaspoon lemon juice, fresh squeezed  
salt and pepper

1. Cover bacon with parchment paper and place a weight on top. Bake at 350° about 15 minutes until crispy. Toss pea shoots with olive and lemon juice, season with salt and pepper.

## To serve:

Reheat 4- 6 ounces of soup and pour into warm custard, garnish with the pea shoots and one piece of warm bacon slice on top.