



The Baths Middle Brighton

Pea mousse – Makes 1 Litre

Recipe by Head Chef Darren Mercaldi

Ingredients

4 Gelatine sheets

600g peas

200ml cream

Method

Boils peas for 4 minutes and place in blender along with 150ml of the cooking water

Put gelatin in iced cold water to expand then add to the pea mix and blitz, then place in a bowl in the refrigerator

Whip cream to a soft peak, then add to the pea mix just before it sets

To serve

Serve as a side accompaniment to a prawn, scallops or fish entrée or with a main course lamb dish