

Top Chef Season 7's Angelo Sosa Presents "CHILLED EDAMAME & SPRING PEA SOUP"

According to *Auntie Yang's Great Soybean Picnic*, there are a thousand different ways to eat soybeans: "salted, dried, pickled, and fried." Try out this recipe from Celebrity Chef Angelo Sosa for "chilled edamame & spring pea soup." Make sure to cook up a big batch for all of the families attending your next soybean picnic!

Ingredients:

- 2 tbsp shallots
- 1 tbsp ginger
- 2 tsp salt
- 2 cups peas
- 1 cup edamame (soybeans)
- 1.5 cup water (preferably mineral water)
- 2 tbsp sugar
- 1 tsp thyme
- 1 tsp sage
- 2 tbsp olive oil
- ½ cup shitake mushrooms
- 1 cup grapeseed oil
- ½ tsp salt



Directions:

1. Sweat ginger & shallot in olive oil until aromatic.
2. Add peas, edamame, cook for about 2 to 3 minutes.
3. Add remaining ingredients, cook for an additional 7 minutes, blend until fine, immediately chill on ice.
4. Garnish with shitake mushrooms that have been sliced thinly and cooked in grapeseed oil until golden brown, removed, dabbed on paper towel, dried, and salted.
5. Also garnish with Thai basil.



For more recipes like this, check out Angelo's new cookbook, *Flavor Exposed*.