

## Mushy peas

10 min 

1 

4 



### Ingredients

4 slices Schär gluten-free Multigrain bread, 1 tablespoon Schär gluten-free Classic white bread mix, 500 g (1lb 2 oz) tinned peas, 1 teaspoon chopped parsley, ½ l (2 cups) milk, 1 ½ glasses of water, 50 ml (1 ½ fl oz) cream, salt and white pepper

### Method

Add the milk, water and peas to a saucepan and cook for approx. 15-20 minutes. Season with salt and pepper. Add the flour and mix with an electric mixer or whisk. Add the cream and parsley and stir well. Cut the bread into cubes and scatter over the cream. Serve hot.

