THOMAS KELLER S SPLIT PEA SOUP WITH HAM HOCK (POTAGE SAINT-GERMAIN)

The Recipe

https://cuisinedaubery.com/recipe/split-pea-soup/

Thomas Keller?s Split Pea Soup with Ham Hock (Potage Saint-Germain)

Chef: Thomas Keller
Skill: Intermediaire Level
Cuisine: French Cuisine
Courses: First Course, Soup

Ingredients

For 12 cups
2 lbs Ham Hock (907 grams)
3 tablespoons of Peanut Oil
2 Cups Carrots (276 grams)
2 Cups Onions (320 grams)
2 Cups Leeks (260 grams)
1 pinch of Salt
13 1/2 Cups Chicken Stock (3 Liters) For the recipe, see HERE
2 Cups Split Peas (450 grams)

For 6 cups
2 lbs Ham Hock (907 grams)
1 1/2 tablespoons of Peanut Oil
1 Cup Carrots (138 grams)
1 Cup Onions (160 grams)
1 Cup Leeks (130 grams)
1 pinch of Salt
6 2/3 Cups Chicken Stock (1.5 Liters) For the recipe, see HERE
1 Cup Split Peas (225 grams)

For 9] cups
2 lbs Ham Hock (907 grams)
2.2 tablespoons of Peanut Oil
1 1/2 Cup Carrots (207 grams)
1 1/2 Cup Onions (240 grams)

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1 1/2 Cup Leeks (195 grams)
1 pinch of Salt
9 3/4 Cups Chicken Stock (2.2 Liters) For the recipe, see HERE
1 1/2 Cup Split Peas (337.5 grams)

For 18 cups
2 lbs Ham Hock (907 grams)
4.5 tablespoons of Peanut Oil
3 Cups Carrots (414 grams)
3 Cups Onions (480 grams)
3 Cups Leeks (390 grams)
1 pinch of Salt
20 Cups Chicken Stock (4.5 Liters) For the recipe, see HERE
3 Cups Split Peas (675 grams)

Steps

1. Peel and cut the Carrots (2 Cups or 276 g), the Onions (2 Cups or 320 g) and the Leeks (2 Cups or 260 g) (only the white part)
2. Heat the Peanut Oil (3 tablespoons) in a 10-quart stockpot
3. Add and cook the Carrots, the Onions and the Leeks with the Salt
4. Cover with a parchment paper lid
5. Reduce the heat so that everything simmers gently for 30 minutes
6. While it's cooking, verify the vegetables : they should be tender, but not brown !
7. Soak the Split Peas (2 Cups or 450 g) in the Chicken Stock (13 1/2 Cups or 3 Liters) : Keller mentions adding the peas in cold stock will help to cook them more evenly
8. Wait at least 20 minutes

Last boil...
9. Pour in the Split Peas (2 Cups or 450 g) and the Chicken Stock (13 1/2 Cups or 3 Liters)
10. Add in the Ham Hock (2 lbs or 907 g)
11. Keller mentions that the ham hock should be smoked : I found one, despite my fears, at a local Von's market in South Pasadena. If you can't find it smoked, a ham hock will do it !
12. Reduce the heat so that everything simmers gently, for about 1 hour

Post Cuisson
13. Remove the soup from the heat, and reserve the ham hock
14. When the meat is colder, discard the skin and fat
15. Cut the meat in chunks. If the meat is not tender enough, it needs more cooking
16. Purée the remaining liquid. Keller mentions a Vita-mix. I am using an immersion blender

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(sometimes called 'hand blender'). The soup will thicken
17. I transfer the meat back into the soup