

Roll It



• Hand Made •
All Butter Pastry

Jamie Olivers

French Style peas

- 2 Baby Gem Lettuce
- 1 Knob Of Butter
- 1 Glug Of Olive Oil
- 1tbsp Flour
- 200ml Chicken Stock
- 2 Sprigs Of Fresh Mint
- 480g Frozen Peas
- ½ Lemon

Slice the lettuce in to strips (not too fine)

In a saucepan melt the butter and olive oil then stir in the flour quickly

Then pour in the chicken stock, tear in the mint leaves and use a balloon whisk to mix to a smooth and bubbling sauce

Add the peas and the sliced lettuce.

Squeeze over the juice of half a lemon, pour in a splash of boiled water, season with salt and pepper, stir, then put the lid on

Allow to cook for about five minutes before serving

Maiúead Finneagáin

Picture does not contain Gem Lettuce



Serve with your favourite Savoury Pie made with Roll It Handmade All Butter Pastry. Click on our Recipe Page for great ideas