

# Creamy pâté with peas and mint



## Consejo del chef

Serve with bread, crackers, or vegetables cut into sticks. You can use it for sandwiches too. This pâté can be stored in a food container and place in refrigerator 5 or 6 days.

## Raciones para 3

400 gr  
Frozen peas  
10 gr  
Fresh mint leaves  
Lemon zest  
Lemon juice  
1  
Clove of garlic (without germ)  
Salt and pepper  
Cumin

- 1 Boil peas for a few minutes in water and salt. Drain and cool.
- 2 Blitz the rest of the ingredients to have a pâté. Blitz more or less, until you find the right texture you are looking for, and you can add a dash of olive oil if it is too thick. Add salt and pepper.
- 3 Place the pâté in a bowl and decorate with olive oil, boiled peas, fresh mint and, if you want to, chopped nuts.

## Chef's Notes

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<https://cookinglovers.teka.com/es/receta/pate-cremoso-de-guisantes-y-menta/>

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