

## German Split Pea Soup

Thomas Schnaidt, February 2018

*Serves 4-6 people*

2 TBSP extra-virgin olive oil  
2 slices bacon, finely chopped  
1 large onion, finely chopped  
1 rib celery, finely chopped  
1 large carrot, peeled and finely chopped  
1 small celery root, peeled and finely chopped  
Kosher salt, to taste  
2 TBSP flour  
10 sprigs flat-leaf parsley  
8 sprigs fresh thyme  
2 bay leaves  
1 pound green split peas, rinsed and drained  
2 large smoked ham hocks (about 2 lbs. total)  
Freshly ground black pepper, to taste

Place oil and bacon in a 6-qt. pot and cook over medium-high heat until crisp, about 6 minutes. Transfer bacon to paper towel with a slotted spoon; set aside. Add onions, celery, carrots, and celery root, season with salt, and cook, stirring occasionally, until soft, about 10 minutes. Stir in flour; cook for 3 minutes.

Tie parsley, thyme, and bay leaves together with kitchen twine; add to pot with peas, ham hocks, and 7 cups water. Bring to a boil over high heat. Reduce heat and simmer, covered, until peas are very tender, about 1 hour. Remove from heat. Discard herbs. Transfer hocks to a plate to let cool; pull off and chop the meat; discard fat, skin, and bones. Stir meat into soup, season with salt and pepper, and ladle soup into bowls. Sprinkle with reserved bacon.

This recipe is based on one that appears in *German Home Cooking* by Dr. August Oetker (Bielefeld, 1963). The addition of a little flour gives the soup a smooth texture, while celery root adds an earthy note.