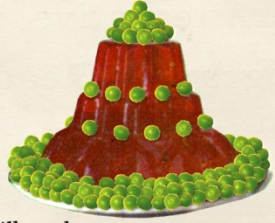


WAYS WITH PEAS

Pea and Raspberry Jelly



**You will need:**  
 Fresh Peas  
 Butter  
 Raspberry Jelly  
 Water

**What to do:**  
 Lightly cook and butter the peas.  
 Make up your jelly using hot water.  
 Pour into a mould and stir through  
 a few peas. Leave to set, unmould  
 onto a plate and garnish liberally  
 with the buttered peas.

WAYS WITH PEAS

Petits Pois Suprême  
 à la Mode



**You will need:**  
 Fresh Peas  
 Butter  
 Little Biscuits  
 Vanilla Ice-cream

**What to do:**  
 Lightly cook and butter the peas.  
 Put two scoops of ice-cream into a  
 little dish. Push in a few of the  
 biscuits. Sprinkle generously with  
 the buttered peas.



WAYS  
 WITH  
 PEAS

Royal  
 Cookery  
 Book

WAYS WITH PEAS

Pea and Chocolate Cake



**You will need:**  
 One cake  
 Chocolate Icing  
 Fresh Peas  
 Butter

**What to do:**  
 Split the cake horizontally into two.  
 Spread chocolate icing on one half.  
 Lightly butter the peas.  
 Arrange the peas all over the icing.  
 Top with the other piece of cake.  
 Cover all over with the remaining icing.  
 and adorn it with a pattern of peas.

WAYS WITH PEAS

Pea and Strawberry Tart



**You will need:**  
 Fresh Peas  
 Butter  
 Strawberries  
 A Cooked Pastry Tart Case  
 Whipped Cream

**What to do:**  
 Lightly cook and butter the peas.  
 Slice the strawberries and fill the  
 tart case with them. Arrange the peas  
 in decorative circles.  
 Festoon the tart with cream.



Royal  
 Recipeas

WAYS WITH PEAS

Pea and Ham Sandwiches



**You will need:**  
 Fresh Peas  
 Butter  
 Ham  
 Bread

**What to do:**  
 Lightly cook and butter the peas.  
 Butter two slices of bread.  
 Lay a slice of ham on one piece  
 of bread. Organise the peas in  
 an even layer over the ham.  
 Top with the remaining slice of bread.  
 Garnish with a few peas; and,  
 perhaps, some radishes.

WAYS WITH PEAS

Pea and Tomato Soup



**You will need:**  
 Fresh Peas  
 Butter  
 A Can of Tomato Soup  
 Croutons

**What to do:**  
 Butter the peas.  
 Warm up the soup and stir most  
 of the peas through. Serve piping  
 hot, garnished with croutons and  
 a sprinkling of peas.

Fold

Fold

Fold

Fold

Fold

Fold

Fold

Fold



How to make your

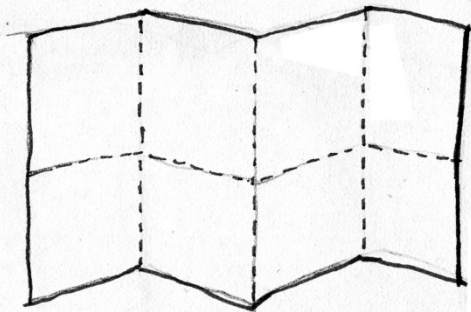
# WAYS WITH PEAS

Royal Cookery Book

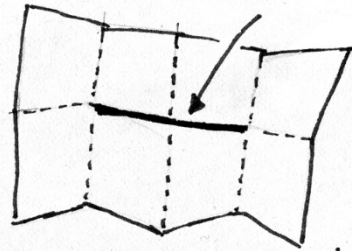
Fiddliness level:  
**moderate**

FIRST: cut round the outside.

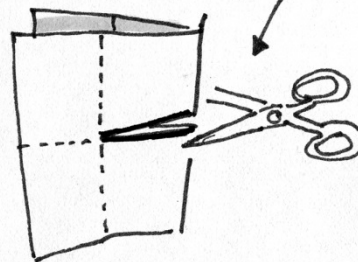
Fold carefully along the FOLD lines so your page is folded into 8 rectangles, like this:



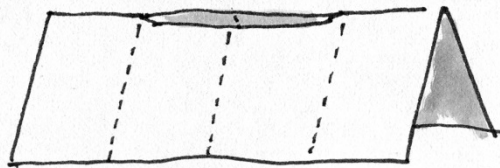
NOW,  
cut along the middle two folds, along the black line, here.



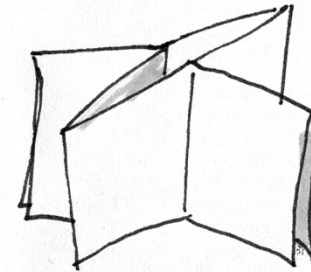
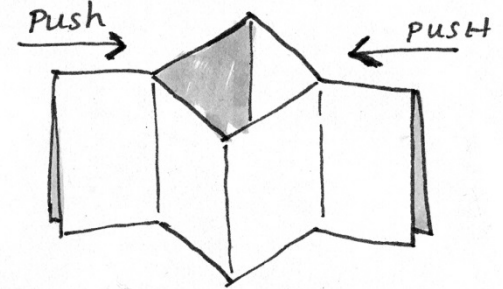
(The easy way is like this



NOW fold along the middle like this?

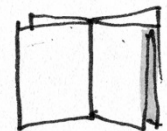


Push the outsides towards the middle so that this happens:



Keep pushing together and this should happen.

Flatten, then fold like a closed book.



Try and get the cover on the outside!

(You've just made an origami book)  
NOW you can try the recipe or, better still, make up some of your OWN!