



## Ingredients

### For the balls:

Dry peas (**split**)  
Marrow  
Caraway seeds  
Ground white pepper  
Lemon juice  
Olive oil  
Pine nuts  
Berries of cowberry or cranberry  
Salt  
Sugar

1 glass  
1-2 units  
½ tsp  
½ tsp  
½ tsp  
3 tbsps  
100 g  
50 g  
to taste  
to taste

### For the creamy sauce with horseradish:

Cream (**30% fat**)  
Horseradish (**grated**)  
Salt  
Sugar

200 g  
3 tbsps  
to taste  
to taste

# Pea rolls

Russia | Medium | 1 hour | 3 servings | Main Dish

*Pea rolls is a vegetarian recipe from Russia.  
It is made with split peas.*



## Tools and equipment

~ Blender  
~ Mortar (or mill)

~ Mixer  
~ Stove



## Directions

- 1 Rinse the dry split peas and boil them until tender, add salt to taste (no need for soaking)
- 2 Dry roast the caraway seeds on a dry frying pan for about 2-3 minutes. Then process the roasted caraway seeds in a mortar.
- 3 Fry the pine nuts. Grind half of them into powder and reserve the rest for topping.
- 4 Cut marrow lengthwise and fry the slices on both sides in olive oil in a frying pan.
- 5 Shake up cream until it foams, season with salt, sugar and horseradish and mix gently.
- 6 Drain the peas. Add the drained peas to a blender; add the spices, ground pine nuts, lemon juice, and pepper. The consistency of the pea paste should be quite dense and it will thicken.
- 7 Create balls from the pea paste. Spread the horseradish cream sauce onto the marrow slices. Put one ball of pea paste on the edge of a marrow slice, and then roll.
- 8 Sprinkle each roll with whole pine nuts and decorate with berries of choice. Serve with more creamy-horseradish sauce.