

Asparagus and Pea Soup

brunch+lunch > Asparagus and Pea Soup

Get ready to welcome the Spring Season with this fresh and flavourful dish



serves 6 and ready in approx. 50minutes

Shopping LIST:

350g asparagus, **1** leek, **1** bay leaf, **1** carrot (approx. 100g) roughly chopped, **1** celery stick (chopped), **1.75L** cold water, **25g** butter, **200g** frozen peas, **120ml** double (heavy) cream, grated rind of $\frac{1}{2}$ lemon, **1** tsp of finely chopped dill or parsley.

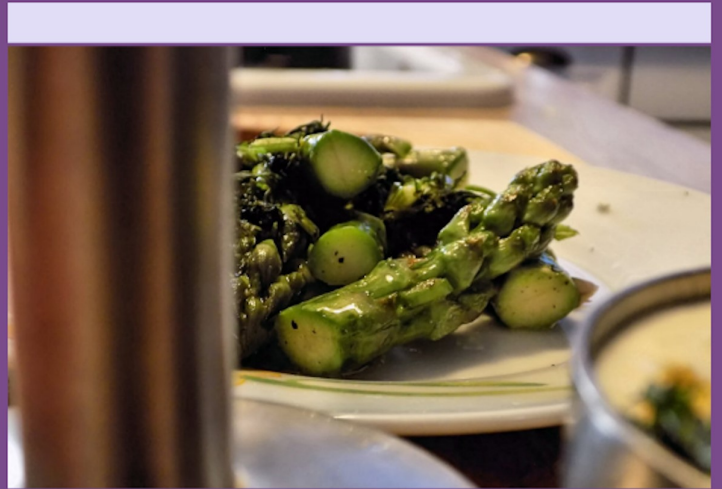
Season with: salt and freshly ground black pepper.

Serve hot with: Parmesan cheese

Method:

- Cut the woody ends from the asparagus and roughly chop and place them in a large sauce pan. Cut the celeriac, carrot and the leek roughly and add to the asparagus and the bay leaf. Pour over the cold water. Bring to the boil and simmer for about 30 minutes. Strain the stock and discard the vegetables.
- Cut the tips of the asparagus and set aside. Cut the stems into short pieces.
- Melt the butter in a large saucepan. Add the asparagus tips and stems and stir for 2-3 minutes. Discard the tips and set aside. Add the frozen peas. Pour 1.2L of the asparagus stock. Boil. Reduce the heat and cook for approx. 8 minutes. Season well.
- Blend the soup. Press through a fine sieve (strainer). Stir in the cream, lemon rind and the finely chopped dill or parsley.
- Ladle the soup into warmed plates/bowls and garnish with the asparagus tips, grated parmesan and freshly ground black paper.

"bon appétit"



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