

ASPARAGUS SOUP

Dutch recipe



Preparation : 15 min - **Resting :** - - **Cooking :** 30 min - **Equipment :** -

Ingredients : SERVES 6

- 30 g butter at room temperature - 1 small onion, quartered - 1 garlic clove, halved - 30 g flour - 500 g white asparagus - 1 litre chicken stock - 125 ml pure cream - Salt - Pepper - 2 sprigs of tarragon

1. Put butter, onion and garlic clove in bowl and run EXPERT programme, 3 minutes/speed 3/110°C.
2. Add flour and run EXPERT programme, 3 minutes/speed 3/110°C.
3. Rinse asparagus and peel with vegetable peeler. Remove hard end (about 4 cm) and cut the rest into pieces.
4. Add asparagus, stock, cream, salt and pepper to bowl and run CREAMED SOUP programme.
5. At end of programme, check seasoning and add snipped tarragon.

Chef's tip :

Arrange strips of ham and a chopped hard-boiled egg on top

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