

CREAM OF GREEN ASPARAGUS SOUP

ENCHANTED GARDEN

Ingredients

- 1 lb green asparagus, sliced 1cm
- 1 onion, finely chopped
- 4 cups chicken stock
- 8oz heavy cream
- 1 tablespoon beurre manie
- 3oz olive oil
- 1 teaspoon kosher salt
- 1 teaspoon ground black pepper

INSTRUCTIONS

Place the olive oil in a thick bottomed pan; add the onions and sauté until tender.

Add the asparagus and cook until nicely glazed.

Add the chicken stock and simmer for 10 minutes; skim while simmering.

Use a hand blender to puree the soup, and add the heavy cream. Bring to a boil.

Add the Beurre manié **if required to thicken**.

Season with salt and pepper to taste.

Garnish each bowl with half a teaspoon of crab meat and half a teaspoon of thinly sliced asparagus.

Submitted by Katie Proctor