

Creamy White Asparagus Soup



INGREDIENTS:

450g Kingfisher White Asparagus (drained)
4 tablespoons butter
1 spring onions, thinly sliced
1 clove garlic, finely chopped
200g potato, peeled and diced
1l chicken stock
1 teaspoon cajun seasoning
1 small bay leaf
½ teaspoon dried leaf thyme
½ teaspoon sugar
Freshly ground nutmeg (to taste)
1 tablespoon double cream
Freshly ground black pepper, to serve (optional)
Olive oil, to serve (optional)

DIRECTIONS:

1. In a large saucepan, melt butter over medium heat. Add the spring onions, stir and cook for about 3 minutes until soft.
2. Add the garlic and cook for 1 minute longer.
3. Add the Kingfisher White Asparagus, potato, chicken broth, Cajun seasoning, bay leaf, thyme, and sugar; bring to a boil. Cover, reduce heat to simmer and cook, stirring occasionally, until potatoes are tender.
4. Carefully blend the hot mixture in small batches.
5. Add cream and the nutmeg (to taste) and heat through. To serve, place 2 Kingfisher White Asparagus spears cut in half, sprinkle with a freshly ground pepper and a drizzle of olive oil.