



Cream of Asparagus Soup

Ingredients:

BUTTER	40 G	ASPARAGUS, PEELED	400 G
WHITE STOCK	800 ML	ONION	1
EGG YOLKS	60 G	I.E. 100 G	
LIGHT CREAM	100 ML		

	Ingredients	Weight	Action	 Heat setting	 Speed	 Time	Lid opening	Comments
1	Butter	40 g	Put in bowl	 120°C	200 rpm	2 min	Open	
2	Asparagus Onion	400 g 1	Add to bowl Cook	 120°C	2,000 rpm pulse 350 rpm	3 to 4 pulses 6 min	Open	
3	White stock	800 ml	Pour in	 100°C	400 rpm	10 min	Open	
4			Mix	–	3,500 rpm	2 min	Closed	
5	Egg yolks Cream	60 g 100 ml	Blend egg yolks with cream, then add and mix.	–	600 rpm	30 sec	Open	Taste and adjust seasoning



CHEF'S TIP

Use green asparagus whenever possible because it is less stringy and requires less peeling.

