

# Beckett's Farm

## STARTERS

---

### Asparagus Soup










#### Method

1. Heat the butter in a pan and fry the shallots over a gentle heat until soft. Add the potato and stock, bring to the boil and simmer for 5 minutes until tender.

2. Cut off the asparagus tips and reserve. Cut off and discard any woody stems from the asparagus, then cut the remaining stems into 4cm chunks and add to the stock with the wine. Bring to the boil and simmer for 8 minutes until asparagus is tender

3. Using a hand blender, puree the soup until smooth, season with salt and pepper. Steam the asparagus tips for 4-5 minutes. Divide the soup into warm serving bowls, add a swirl of cream over each bowl of soup and serve with the remaining asparagus

-  25gm butter
-  2 shallots, peeled and finely chopped
-  1 large potato, peeled and diced
-  500gm asparagus
-  200ml dry white wine
-  100ml single cream
-  Salt and pepper
- 500ml vegetable stock