



ASPARAGUS SOUP WITH MORELS AND PARMESAN

(SERVES 4)

Ingredients:

400g Fresh green asparagus spears
75g un-salted butter
500ml good quality chicken stock
150ml double cream
150g fresh morels
50g freshly grated parmesan cheese
Salt to season

Method:

1. With a chopping knife cut away and discard the last 3-4cm of the asparagus spears
2. Gather into small bunches and finely slice the asparagus (as if they were a bunch of chives)
3. Bring the chicken stock to the boil
4. Warm a large pot and melt the butter, add the asparagus and stir over a medium heat until it starts to soften be careful not to colour the asparagus while cooking it
5. Add the boiling chicken stock and cook for 4-5 minutes then stir in the double cream add a good pinch of salt then transfer into a liquidizer and blend until smooth.
6. Check the seasoning
7. Cut & discard the stems from the morels, place them in a bowl of cold water and gently wash them to remove any sand from the inside. Change the water and repeat the process. Place the morels on a towel and leave them to dry.

To serve:

Warm the soup being careful not to boil it. Melt a knob of un-salted butter in a sauté pan add the morels and sauté them until they are cooked season with a little salt.

Pour the soup into bowls add the morels on top and with a little grated parmesan over them.