

Grandma's Easy Asparagus Soup

Ingredients

For the Asparagus Stock

Peelings of 1kg Asparagus

50g Butter

1/8 Teaspoon Finely Grated Fresh Nutmeg (or Ground Nutmeg)

0,5 Teaspoon Freshly Ground Pepper

0,25 Teaspoon Salt

Soup

60g Butter

60g Plain Flour

1Liter Asparagus Stock

0,5Teaspoon Salt

1 Teaspoon Freshly Ground Pepper

1/8 Teaspoon Finely Grated Nutmeg (or Ground Nutmeg)

100g Fresh Single Cream

0,25 Teaspoon sugar

1Dessert Spoon White Wine Vinegar Weißwein Essig

1 Pinch of White Pepper

1 Pinch of Kates Mexican Mix (or ground chilli)

20g Butter

- 1) Peel the asparagus putting the peelings directly into a large saucepan. Cover the peelings with water and add 50g butter, nutmeg, pepper and salt. Let it simmer for 20-30 minutes.
- 2) Leave to cool down and strain through a sieve, making sure you catch every drop of the asparagus stock. You can now either freeze the stock or use to make an asparagus soup. (There will certainly be too much so you will have to freeze some of it!)
- 3) Melt 60g butter in a large saucepan. Add the plain flour and gently heat the butter and flour. Take off the heat. Stir in ca. 200ml asparagus stock with a whisk always making sure you keep on stirring so to prevent the sauce from going lumpy.
- 4) Carry on adding the asparagus stock until the liter has been used up.
- 5) Add all the other ingredients. Season to taste with salt and ground pepper.

After you have made this soup you will never throw away your asparagus peelings again!! Enjoy!