



CREAM OF ASPARAGUS SOUP



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Can be frozen and defrosted without loss of quality
- Smooth and creamy consistency in seconds



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Sauce Base
80 g	Shallot(s), finely sliced
500 g	White asparagus, peeled
100 g	Butter
1 litre(s)	White wine
60 g	Vermouth dry
800 ml	Chicken stock
3 g	Salt
0.2	Cayenne pepper
pinch(es)	Sugar
0.5	Lemon(s), juice only

FOR THE ASPARAGUS FOAM

400 g	QimiQ Sauce Base
250 g	White asparagus, cooked
3 g	Salt
0.3	White pepper, ground
pinch(es)	Sugar

METHOD

1. Saute the shallots and asparagus in the butter. Douse with the white wine and Noilly Prat.
2. Add the chicken stock and QimiQ Sauce Base and simmer.
3. Blend with an immersion blender until smooth and season to taste.
4. For the asparagus foam: heat the asparagus with the QimiQ Sauce Base, season and blend until smooth.
5. Strain and pour into a 1 litre iSi Gourmet Whip. Screw in two chargers and shake well. Keep in a hot water bath at a maximum temperature of 140°F.
6. Serve with the soup.