



# CREAMY ASPARAGUS SOUP WITH SALMON CAVIAR



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Enhances the natural taste of added ingredients
- Alcohol stable



20



easy

## Tips

Refine with pesto oil.

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CREAMY ASPARAGUS SOUP

<b>400 g</b>	QimiQ Sauce Base
<b>100 g</b>	Shallot(s), finely sliced
<b>4 g</b>	Garlic, minced
<b>80 ml</b>	Olive oil
<b>400 g</b>	White asparagus, peeled, cut into pieces
<b>60 ml</b>	White wine
<b>400 ml</b>	Asparagus stock
	Salt and pepper

### TO GARNISH

<b>150 g</b>	Salmon caviar
--------------	---------------

## METHOD

1. Sauté the shallots and garlic in hot olive oil. Add the white asparagus and douse with the white wine.
2. Add the QimiQ Sauce Base, asparagus stock and water and allow to simmer until the asparagus is soft.
3. Season to taste. Blend smooth using an immersion blender and strain through a sieve.
4. Pour into a iSi Gourmet Whip, screw in one charger and shake well.
5. Serve the creamy asparagus soup with the salmon caviar.