

Asparagus and Brie Soup

Serves 4

- ✓ ½ pounds fresh asparagus, edible part, cut into 2-inch pieces
- ✓ Ends of asparagus -- put in separate pot
- ✓ 1/2 cup butter, cubed
- ✓ 1/4 cup all-purpose flour
- ✓ Chicken or vegetable broth
- ✓ Heavy whipping cream or half and half
- ✓ Fresh lemon juice
- ✓ Triple cream Brie, rind removed and cut into chunks
- ✓ Salt
- ✓ White pepper

Put asparagus ends and as much water as possible in another pot. Turn on fire to high under the asparagus pieces. Let it boil. The water will reduce. Add more. When the asparagus looks worn out and the water is a pale to medium green, strain the asparagus stock into a bowl and set aside.

In the meantime. . .

In your favorite pot, sauté asparagus in butter until tender. Stir in flour until blended. Cook and stir until golden brown. Season with salt and white pepper. Gradually add all stock and lemon juice. Bring to a boil. Reduce heat; simmer for about 15 minutes or when your kitchen is filled with the smell of asparagus.

In a blender cover and process soup in batches until smooth or use an immersion blender but it probably won't get the soup as smooth as the blender. Return soup to the pot. Add brie cubes to soup and stir. turn on fire as low as possible and stir. Add as much or as little cream as you want. Be very careful because the soup can break with too much heat (that's a fact). Taste and add more salt and pepper if you feel it needs it. Add any other seasoning or item like, crabmeat.

Head's up. . .

If you don't want to use flour, don't. It's just there as a thickener but the pureed soup will be thick. It's up to you. You can sauté the asparagus in olive oil but it will throw off the whole taste. Besides, if you are adding cream, what's the point of using olive oil?

Have fun. If you make it from your heart, it can't be wrong.



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