



20th ANNIVERSARY
1992 - 2012

Creamy Asparagus Soup



Ingredients (Serving 4)

White Toque

Description	Item code
1 lb X-Fine Asparagus Spears 4"	40718
1 lg Parisian Potatoes	53101

At your local supermarket

Description
Water
Crushed Red Pepper
1/2 spoon Heavy Cream
Croutons
Salt and Pepper

Cooking directions

1. Put asparagus and potatoes in a pot.
2. Cover with water, and add salt, pepper and a pinch of crushed red pepper.
3. Cook for 10-15 minutes at medium heat.
4. Put everything from the pot in a blender and add the heavy cream.
5. Blend until the soup has a smooth, creamy texture.
6. Adjust seasonings to your taste.
7. Serve hot with croutons.