



# Recipe of the Week

## ASPARAGUS & ALMOND SOUP

Serves 6

### Ingredients

500g asparagus, woody stems discarded

1 ½ litres chicken stock

55g skinless almonds freshly ground (much better flavour with fresh)

Salt and pepper

### Method

1. Cook asparagus in boiling water until just tender.
2. Meanwhile heat the chicken stock to simmering point.
3. Remove asparagus. Quickly cut off some of the tips as a garnish and drop them into iced water to set the colour.
4. Put the rest of the asparagus into blender and blend, adding the hot chicken stock and the ground almonds. Carefully strain through a medium strainer to extract all threads from the asparagus. Taste for seasoning – remember that cold food should be well seasoned – and then chill. Garnish with reserved tips.
5. NB better to cook a few extra tips in separate water and take out a bit sooner so that they stay crisp – nicer for the garnish.