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## Bertrand at Mister A's: European White Asparagus Soup

(From Chef Stephane Voitzwinkler, Serves 4)

**Main Ingredient:** 2 bunches of fresh white asparagus, peeled (retain peel), run both under cold water for 15 minutes to remove bitterness

### **To make stock:**

1/2 gallon water

Juice of 1 lemon

Juice of 3 oranges

1 head celery root

2 bunch celery

1 bay leaf

1 tablespoon sugar

1 tablespoon salt

1/4 lb butter

1 tablespoon whole white peppercorn

### **To finish soup:**

1/2 lb butter

1 white leek, cleaned  
2 chopped shallots  
1 ¼ cup flour  
2 cups heavy cream  
Salt and white pepper

***Procedures:***

Using the stock list of ingredients prepare stock and simmer for half an hour, add asparagus, simmer another 15 minutes. Remove asparagus and cool in refrigerator for use later, perhaps in a salad. Add peel to the stock to make flavorful bouillon, let simmer for 20 minutes and strain to retain liquid.

Sautee the leek and shallots in the butter; soften for several minutes without browning the vegetables; add the flour to create a roux. Cook one minute further then slowly add the bouillon for silky finish. Simmer 15 minutes then add the cream. Strain through a sieve and transfer to fresh stock pot, bring to a boil and season with salt and white pepper.

Garnish with your choice of: Marinated diced salmon in olive oil and dill, fresh ham julienne, grilled asparagus sprigs, white asparagus, poached quail egg (Note: White asparagus grows underground without sunlight, so there is no chlorophyll.)

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