

Cream of Asparagus Soup

This elegant Cream of Asparagus Soup is made with fresh asparagus, enhanced with Lemongrass-Ginger tea, and finished with a luxurious herb-infused cream. The combination of flavors creates a delicate and sophisticated dish that is both refreshing and comforting.

PREP TIME: 15 minutes

COOK TIME: 30 minutes

2 lbs asparagus, trimmed and chopped
1 med onion, chopped
2 cloves garlic, minced
4 C vegetable broth
1 C heavy cream
1/2 C crème fraîche
1/2 C whole milk
2 T butter

1 T olive oil
1 t dried thyme
1 t salt
1/2 t black pepper
1/4 C Lemongrass-Ginger tea (brewed and cooled)
Herb-infused cream (chives or tarragon)

SAUTÉ THE AROMATICS: Heat olive oil and butter in a large pot over med heat. Add onion and garlic, sauté until translucent.

COOK THE ASPARAGUS: Add the asparagus, cook until tender.

BLEND THE SOUP: Transfer the cooked asparagus to a blender, add vegetable broth, and blend until smooth.

SIMMER THE SOUP: Return the blended mixture to the pot, add heavy cream, crème fraîche, whole milk, thyme, salt, pepper, and Lemongrass-Ginger tea. Simmer for 10-15 minutes.

PREPARE THE HERB-INFUSED CREAM: In a small bowl, whip 1/2 C heavy cream with 1 T finely chopped chives or tarragon until soft peaks form. This can be done using a hand whisk, electric mixer, or immersion blender.

SERVE: Ladle the soup into bowls, top with a dollop of herb-infused cream, and enjoy hot.