

## Asparagus Soup with Leeks and Herbs

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### Ingredients

- 2 1/2 lb pencil thin asparagus, trimmed
  - 1 tbsp. extra virgin olive oil
  - 1 tbsp. unsalted butter
  - 1 medium leek, white and light green parts only, slit lengthwise, thoroughly rinsed and finely chopped
  - 2 garlic cloves, finely chopped
  - 6 cups homemade or high quality canned chicken or vegetable broth
  - 2 tbsp. honey
  - 1 tsp kosher salt, plus more as needed
  - 1/4 tsp freshly ground white pepper, plus more as needed
  - 1 tbsp. fresh lemon juice
  - 1 tbsp. chopped fresh leaf parsley or chives
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### Directions

cut off and reserve 1 1/2" long tips from 8 asparagus spears. Chop remaining stalks and tips into 1/4" pieces. In a large saucepan heat oil on medium. Add butter. When it foams, add leek and garlic; reduce heat to low and saute, stirring frequently until leek is translucent and tender but not brown (7 to 10 mins). Stir in broth, honey, salt, and white pepper. Raise heat to medium-high; bring to a simmer for 5 mins. Stir in asparagus, reserving the 8 tips and cook until tender, 3-5mins. Remove pot from stove. In a food processor or blender, working carefully in batches to avoid over filling puree soup (or use an immersion blender to puree soup in the pot). In batches, pour soup through a fine mesh strainer over a large bowl, pressing soup through a rubber spatula. Discard any solids left in strainer. Transfer soup to a heat-proof bowl set inside a larger bowl partially filled with ice and water. Stir until cool. Cover and refrigerate for several hours. Before serving, bring a small saucepan of salted water to a boil. Meanwhile, fill a small bowl with ice cubes and water. Add reserved asparagus tips to boiling water; cook until tender crisp, 2-3 mins. Drain; immerse tips in ice water to stop the cooking. Drain well. Stir in lemon juice into soup. Serve soup chilled, or reheat gently over low heat. Taste and adjust with salt and pepper. Ladle into bowls; garnish each with two asparagus tips and a pinch of parsley or chives.

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