



White Asparagus Soup with Vanilla and Pistachios

Servings: 4

Active cooking time: 45 minutes

Ingredients

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| ½ gallon | Water |
| 1/2 each | Onion |
| 4 each | Cloves, whole |
| 2 Tablespoon | Butter, whole |
| 2 Tablespoon | Flour |
| 2 lb | White Asparagus: peeled, chopped and peelings reserved |
| 1 each | Bay Leaf |
| 1 each | Vanilla Bean, halved |
| To taste | Kosher Salt |
| To taste | Black Pepper |
| Pinch | Sugar |
| 1 cup + 1 T | Heavy Cream |
| 1 each | Egg Yolk |
| To taste | Nutmeg |
| ¼ cup | Pistachios, toasted and chopped |

Method of Preparation

1. Stud the onion with clove.
2. In a large pot, heat the water and add the onion, asparagus peelings, bay leaf, and half the vanilla bean. Simmer for 20 minutes.
3. Strain the stock; discard the onion, peelings and bay leaf. Return the stock to the pot. Heat to a simmer; add pinch of salt and a pinch of sugar. Then add the asparagus and the other half of the vanilla bean. Simmer until tender (about 15 minutes).
4. Remove stock and asparagus from the pot.
5. Over medium heat, warm the butter until it begins to bubble. Add the flour and whisk well. Cook for 2 minutes. Do not brown.
6. Slowly add two cups of broth and one cup of heavy cream back to the pot. Whisking while adding.
7. Next return the remaining broth and asparagus to the pot and return to a simmer. Blend with a stick blender or in a food blender until smooth. **TURN OFF THE HEAT!**
8. Whisk the egg yolk and heavy cream together until light and airy. Fold this mixture into the soup.
9. Season the soup with salt, pepper and nutmeg to taste. Sprinkle pistachios on top before serving.