

## Cream of Asparagus

Serves 6

- 28 g butter
- 1 onion, finely diced
- Salt to taste
- 950 ml chicken broth
- 475 ml water
- 900 g fresh asparagus, trimmed and cut into 2.5-cm pieces
- 1 pinch cayenne pepper
- Freshly ground black pepper to taste
- 1 pinch ground nutmeg
- 120 ml heavy whipping cream



### Cream Topping:

- 60 ml heavy whipping cream
- 1 T freshly grated Parmesan cheese
- 1 tsp lemon zest
- 1 pinch cayenne pepper

1. Melt **butter** in a soup pot over **medium heat**.
2. Add minced **onion** and **salt**; cook and stir until onion is soft and golden, **about 10 minutes**.
3. Pour **chicken broth** and **water** into the pot. Bring to a boil, reduce heat to **medium**, and **simmer 15 minutes**.
4. Place **asparagus** pieces in simmering broth. Cook, stirring occasionally until asparagus is just tender and still bright green, **5 to 10 minutes**. Remove from heat.
5. Use an immersion blender to blend soup until smooth, **about 3 minutes**.
6. For a finer texture, strain soup through a mesh strainer. Return strained soup to the pot and place on the stove.
7. Turn heat to low. Season with **cayenne pepper**, **black pepper**, and **nutmeg**. Adjust salt to taste. Whisk **120 ml cream** into soup.
8. Place **60 ml cream**, **Parmesan cheese**, and **lemon zest** in a small bowl. Whisk until frothy and slightly thickened, about 1 minute.
9. Ladle soup into bowls. Drizzle a spoonful of Parmigiano-Reggiano-lemon cream on top of each serving and swirl to form a random design.
10. Sprinkle with a pinch of **lemon zest** and **cayenne pepper**, if desired.