



Chilled Asparagus Soup with Olive Oil Ice Cream

Serves 6

Main Ingredients:

500 grams Fresh green asparagus
100 ml Crème
50 grams Butter
50 ml Olive Oil
50 grams Fresh spinach leaves

Garnish:

18 Asparagus tips
100 grams Burrata cheese
20 ml Olive oil
Fleur de sel
Fresh Ground Pepper

Olive Oil Ice Cream:

50 ml Whole milk
4 Egg yolks
70 grams Sugar
250 grams asparagus – cooked and trimmed
80 ml Olive Oil
6 Fresh basil leaves



Preparation:

To make the soup, place chopped asparagus in saucepan of water and bring to a boil. Once cooked, remove asparagus and set aside, leaving behind 200 ml of the water. Add crème, butter and olive oil to the saucepan and bring back to the boil. Once boiled, combine the liquid with the cooked asparagus and fresh spinach leaves in a food processor and blend together until smooth. Add salt and pepper to taste. Allow to cool.

Garnish with asparagus tips, trimmed to 2 inches in length and thinly sliced, burrata cheese, drizzle of olive oil and salt and pepper.

To make the olive oil ice cream, bring milk to the boil and reduce heat. Then combine egg yolks and sugar together and slowly add to the milk cooking until the temperature reaches 80C. Remove from heat. Place milk mixture, trimmed asparagus, olive oil and basil leaves in food processor and blend until smooth. Then place the entire mixture in ice cream machine.

Place the ice cream on top of the soup just before serving.