

ASPARAGUS CAPPUCINO

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*I LOVE THIS VERY SIMPLE
SOUP. I SERVE IT IN LARGE
CUPS AS A STARTER OR IN
SMALL COFFEE CUPS AS PART
OF A 5 OR 6 COURSE DINNER.*

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CANNON
THE ART OF COOKING

INGREDIENTS

500g fresh asparagus
4 Shallots finely chopped
Pinch fresh thyme
1 pint milk
100g fresh baby spinach
Drizzle of olive oil
Sprinkle of freshly grated parmesan
Salt and pepper

METHOD

Sweat the shallots and thyme in a little butter until soft and transparent.
Roughly chop the asparagus and add to the pan.
Cook for 5 minutes and then add the milk.
Bring to the boil, remove from the heat and allow to stand for 5 minutes.
Pour into a liquidiser and add the raw spinach and blitz until smooth.
Season with salt and pepper and serve with a drizzle of olive oil and a sprinkling of freshly grated parmesan.