

French Farmhouse Asparagus Bisque

Serves 10

INGREDIENTS

2 leeks, white and light green parts, washed well and coarsely chopped
2 tbsp. olive oil
3 cloves of garlic, minced
1 tbsp white wine vinegar
8 cups asparagus broth
1 large baking potato, peeled and cubed

1.5 lb asparagus (pre snapped), tips blanched and reserved for garnish
6 oz fresh baby spinach
1 cup chopped fresh parsley
Kosher salt and black pepper

Chive Oil:

1 bunch chives
½ cup vegetable oil

Black Pepper Cream:

1 tsp black pepper, finely ground with mortar & pestle
1 tsp lemon zest, finely chopped
¾ cup heavy cream
salt & pepper to taste

Thyme+ black pepper cracker

Serves 15

1 cup all-purpose flour
½ tsp. fresh cracked pepper
2 sprigs thyme
1 pinch salt
½ tsp. sugar
2 tsp. extra virgin olive oil
6 tbsp. whole milk
½ egg white, beaten for egg wash
Sea salt for topping
(Pre-heat oven to 375F)

METHOD

Snap the ends off the asparagus, and add to the asparagus broth. Set aside tips for blanching.

Heat a saute pan on medium high heat, and add olive oil. Sauté leeks about 5 minutes until soft. Season with salt & pepper. Add garlic, and cook 1 more minute. Add white wine vinegar. Add broth and cubed potato, bring to a boil, then cover and cook 5 minutes or until potatoes are soft.

Add the asparagus and cook 2 more minutes. Add parsley and spinach and cook 1 minute. Remove from heat. Pour soup into a blender or use an immersion blender until soup is pureed. Garnish soup with asparagus tips, chive oil, and black pepper cream.

In a small pot of boiling salted water, blanch asparagus tips for 45 seconds. Remove from water and plunge into an ice bath. Remove from ice bath and place on a sheet lined with paper towel.

Chive Oil

Chop the chives finely, and blend with the vegetable oil. Season with salt. Line a small strainer with several layers of cheese cloth, and strain oil into a glass jar. Ready to use.

Black Pepper Cream

With a whisk, whip whipping cream to soft peak. Fold in black pepper, and lemon zest, and season with salt.

Thyme + Black Pepper Cracker

1. Blend flour, pepper, thyme, sugar, and salt in the food processor.
2. Pour in the olive oil and pulse a few times to make sure it comes together.
3. With the food processor still on, pour in the milk and let blend until a loose ball is formed.
4. Place the dough on a lightly floured surface and split into 4 sections. Roll out into a rectangle as thinly, and evenly as you possibly can.
5. Move to a lightly greased cookie sheet and dab a little egg wash onto the dough with a pastry brush and sprinkle delicious sea salt on top.
6. Bake at 375F for 10-15 minutes. Check it at 10 and make sure the cracker is crispy and browning a bit, but not getting burnt.
7. Let crackers cool on a baking rack and once cool, break into as many pieces as you'd like and add to your salad for crunchiness.