

GUASTELLO'S VILLAGE MARKET

Creamy Asparagus Soup

Serves 6

Ingredients:

2 lb. fresh asparagus
2 oz. prosciutto, diced
1 tbl. olive oil
1 tbl. butter
1 cup chopped onions
½ cup chopped celery
1 tbl. minced fresh garlic
½ cup dry white wine
3 cups chicken broth
2 cups cubed Yukon Gold potatoes
1 tbl. minced fresh tarragon
1 cup heavy cream
2 tbl. Dijon mustard
Juice of ½ lemon
Salt and black pepper, to taste
2 tbl. minced fresh parsley
Purchased croutons

Trim asparagus by removing tips, then cut stalks into pieces. Blanch tips in a large saucepan of boiling salted water until crisp-tender, about 4 minutes. Plunge asparagus tips into ice water, drain, and set aside; return pan to burner over medium heat.

Cook prosciutto in oil in same pan until crisp; drain on paper-towel-lined plate. Add butter to pan, then sweat asparagus stalks, onions, celery, and garlic until softened, 5 minutes. Increase heat to medium-high.

Deglaze pan with wine; simmer until nearly evaporated, then stir in broth, potatoes, and tarragon. Bring soup to a boil, reduce heat, and simmer until potatoes are fork-tender, 15 minutes.

Puree soup with a handheld blender (or in batches in a standard blender) until smooth. Stir in cream, Dijon, and lemon juice. Season soup with salt and pepper; simmer 5 minutes.

Stir in parsley and asparagus tips. Garnish each serving with prosciutto and croutons.

Credit: Cuisine at Home