

Potato, Fennel and Leek Soup

with Asparagus

makes 3-3½ quarts

Ingredients

- 6 tablespoons unsalted butter
- 1 large fennel bulb, trimmed and chopped
- 1 large yellow onion, chopped
- 3 pounds of potatoes, peeled and chopped into small pieces
- 1 leek, white and pale green only, halved lengthwise, sliced thin
- 5 cups chicken broth
- ½ cup heavy cream
- 3-4 cups cooked asparagus, cut into bite size pieces for garnish *{see instructions below}*
- salt and pepper to taste



Instructions

1. Heat a large heavy pot over medium-high heat. Add fennel, leek, onion, and 2 tablespoons butter. Cook without browning the vegetables, just until tender, 8-10 minutes, stirring occasionally.
2. Bring the heat up to high and add chicken broth/stock and potatoes, bring to boil. Reduce heat, and let it simmer until potatoes are soft, 12-15 minutes.
3. Turn the heat off. Working in batches, purée soup in a blender until smooth.
4. Return soup mixture to the pot, add cream and the remaining 4 tablespoons of butter.
5. Bring the soup to a simmer over medium heat, about 5 minutes, stirring occasionally. Season to taste with salt and pepper.
6. Serve creamy soup in a bowl, garnish with asparagus pieces and a little sprinkling of black pepper.

How to Blanch Asparagus

- 1½ lbs asparagus
- 1 tablespoon salt
- 4-6 cups water

1. Trim off the tough-fibrous ends of the asparagus and discard them.
2. Wash, rinse and cut asparagus into bite size pieces *{about 1-inch long each}*.
3. Bring a saucepan of water *{4-6 cups}* to a boil. Add salt, drop the cut asparagus pieces into the boiling water, cook for approximately 2-3 minutes *{depending on thickness}* until they turn bright green and crisp-tender.
4. Drain cooked asparagus in a colander and transfer immediately into the ice water bath to stop the cooking, 2-3 minutes.
5. Drain asparagus, store in a covered container in the refrigerator until ready to use.