



Asparagus soup with spring onion pesto and old cheese



Ingredients

- 4 spring onion
- 4 garlic cloves
- 2 potatoes
- 350 gram green asparagus
- 4 tbsp olive oil
- 750 ml water
- sea salt
- pepper
- 125 grams of garden peas
- mustard
- 4 tbsp lemon juice
- 4 sprig of basil
- 28 grams of pine nuts
- 28 gram Old Cheese

White asparagus, also known as the "white gold", are a true spring treat. They have a mild, delicate flavour and lend themselves perfectly to light and elegant dishes. In this recipe, we combine them with a surprising spring onion pesto, which gives the soup just that little extra spice and freshness. A delicious, seasonal soup that is both warming and refreshing - perfect for lunch or as a stylish starter with a spring or Easter menu.

Preparation

- 1: Slice the spring onion into rings and chop the garlic finely. Then peel and dice the potatoes, and cut the asparagus into small pieces.
- 2: Add a splash of olive oil to a pan. Sauté the spring onion and garlic for 1 to 2 minutes. Add the potatoes, water, salt, and pepper, and cook until the potatoes are tender. Then add the asparagus and cook for another 5 minutes.
- 3: Remove the pan from the heat and add the garden peas, mustard and lemon juice. Purée with a hand blender and then leave the soup to cool.
- 4: Add the basil to the mixture and blend again. Then season the whole with salt and pepper.
- 5: Make a start on the spring onion pesto. Chop the garlic finely and the spring onion into thin rings.
- 6: Grate the Henri Willig Organic Gouda old 50+ Cheese
- 7: Put the sliced spring onion, garlic, cheese, basil, pine nuts, olive oil in a mortar or bowl of a hand blender. Blend to form a thick sauce. After this, season with salt and black pepper.
- 8: Garnish the soup with a spoonful of spring onion pesto and sliced spring onion.

What is the difference between white and green asparagus in soup?

White and green asparagus have different flavours, for example, white asparagus has a more subtle, mild flavour and green has a slightly spicier taste. Green asparagus give the soup a fresh flavour and colour.



HENRI WILLIG
The Cheese Family

Henri Willig
henriwillig.com
T +31 (0) 299 65 5151
Monday till friday 08:30 - 17:00

Serving & variation tips:

- **Side dishes:** Add delicious cheese biscuits. You can easily make these yourself.
- **Luxury Twist:** Do you like just that little bit extra? Add pieces of smoked salmon and fresh dill to the asparagus soup.
- **Exotic Twist:** For a delicious summer flavour, add coconut milk and lime.

Asparagus soup is the perfect dish to celebrate spring. Whether you opt for a traditional preparation or a creative twist, asparagus soup can easily be combined with all kinds of ingredients - just like this delicious soup with old cheese. Enjoy!

This recipe was commissioned by [Eten uit de volkstuin](#)
