

# Asparagus Soup with Smoked Salmon, Crème Fraîche and Smoked Salmon

Serves: Makes 4 to 6 servings

## Ingredients:

- 1½ pounds asparagus, stems removed, chopped
- 1 onion, finely chopped
- 3 tablespoons unsalted butter
- 2 medium potatoes, peeled
- 3 cups water
- ½ cup cream
- ¼ pound smoked salmon
- 4 tablespoons crème fraîche
- ½ lemon, juiced
- 1 tablespoon minced chives
- 4 tablespoons salmon caviar
- Salt and pepper



## Procedures:

This simple soup pairs the bright flavours of asparagus with smoky salmon and chives for a satisfying dish that comes together quickly.

To make the soup:

1. In hob-safe Slow Cooker pot or saucepan, sauté the onions in the butter until soft but not brown
2. Add potatoes and cook for another 5 minutes.
3. Next add the asparagus, a generous pinch of salt and the water.
4. Cook at low for 5 hours until asparagus and potatoes are cooked through.
5. Remove pot from heat source and add the cream.
6. Blend thoroughly with an immersion blender until very smooth.
7. Season to taste with salt and pepper.

To make the soup garnish:

1. In a mixing bowl combine the smoked salmon, crème fraîche, lemon juice and chives.
2. Mix until the salmon is broken into small chunks and the other ingredients are blended through.
3. Season to taste with salt and pepper and aside until needed.

To serve the soup:

1. Divide soup among bowls.
2. Place a scoop of the smoked salmon garnish in the middle of the soup
3. Serve while hot.

