

Classic Asparagus Soup with Pesto Toasts



Serves 3 - 4

Prep 10 mins

Cook 20 mins

Easy

Ingredients

25g butter
2 shallots, diced
700g asparagus, trimmed, chop the stems and reserve the tips
850ml fresh chicken stock

For the pesto:

40g freshly grated parmesan cheese
25g toasted pine nuts
25g grated parmesan
3 tbsp olive oil

For the crostini

12 slices baguette
15g toasted pine nuts
25g parmesan cheese

1. Melt the butter in a pan, add the shallots and stems and cook on a medium heat for 5 mins. Reduce the heat, cook for 5 mins more, stirring often. Add the stock, bring to a simmer and cook for 5 mins until the veg has softened, then remove from the heat and cool.
2. Liquidise the soup until smooth. Return to the pan, season and keep warm.
3. Cook the asparagus tips in a pan of boiling water for 2 mins, drain well.
4. Serve the soup topped with the tips