

# HOW TO MAKE

## Asparagus soup

### Shopping list

- 1 onion
- 1 bunch of asparagus
- 1 cucumber
- 1 salad
- 1 cup of coconut milk
- 2 cups of water
- Salt and pepper
- butter

### Step

### What to do

### What you need (serves 6)

### Marguerite's tip

1

Chop the onion.  
Chop the asparagus. Save the tips.  
Chop the peeled cucumber.  
Chop the salad.

- 1 onion
- 1 bunch of asparagus
- 1 cucumber
- 1 salad

« This is the best way to use that old wilted salad that was forgotten in the fridge...»

2

Melt some butter in a saucepan. Cook the asparagus tips in it, season with salt and pepper and set aside.

- Salt and pepper
- butter

3

In the same saucepan wilt the onions, add the asparagus, wilt them. Add the cucumber and the salad, wilt everything. Pour the coconut milk and the water on top and cook until everything is tender (10 to 15 minutes).

- 1 cup of coconut milk
- 2 cups of water

4

Blend and season.  
Serve the soup with the precooked crispy asparagus tips.