



SIEMENS



Serves 6

Ingredients:

- 500g asparagus, trimmed
- 2 tbsp olive oil
- Juice of half a lemon
- 1 large onion, sliced
- 1 leek sliced and washed
- 500g peas (frozen work well)
- 1.5 litres vegetable stock
- 100 ml cream (optional)
- Salt and pepper.

Note: The asparagus can be roasted using Microwave Combination. Choose Grill Setting 3 and 90W and cook for 4- 5 minutes.

Roast Asparagus and Pea Soup.

Method:

Circulated Air Grilling at 200°C.

1. Place the asparagus on the universal pan and drizzle over half the olive oil and the lemon juice. Season well with salt and pepper. Roast for about 6 minutes on shelf level 3.
2. Place the remaining oil in a large pan. Cook the onion and leek over a low heat for 8-10 minutes until soft but not coloured.
3. Add in the vegetable stock. Bring to the boil then add the peas and roasted asparagus. Cook for about 5 minutes. Add half the cream if using. Season well and blend until smooth.
4. Serve hot in bowls with the extra cream.