KIKKOMAN

Crunchy panko green asparagus cream soup

Total time **30 mins** **15 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
2,050 kJ / 490 kcal

Fat: **30 g** Protein: **13 g**
Carbohydrates: **31 g**

INGREDIENTS

2 portion(s)

500 g	green asparagus
200 g	potatoes
1	onion
1	garlic clove
2.5 tbsp	olive oil
2 tsp	butter
600 ml	water
2 tbsp	Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
1 tsp	balsamic vinegar
1 tsp	Kikkoman Naturally Brewed Soy Sauce
20 g	Kikkoman Panko - Japanese style crispy bread crumbs
10 g	Parmesan, grated
0.5 tsp	black pepper
70 ml	double cream
1 tbsp	chopped spring onion

PREPARATION

Step 1

500 g green asparagus - **200 g** potatoes - **1** onion - **1** garlic clove - **1 tbsp** olive oil - **1 tsp** butter
Wash the asparagus and snap off the woody ends. Cut the tips from three spears and set aside; slice the remaining asparagus into approx. 1 cm pieces. Peel the potatoes and dice finely. Finely dice the onion and mince the garlic. Heat the olive oil and butter in a heavy-bottomed pot. Add the onion, garlic, potatoes and sliced asparagus. Sauté together for 1 minute.

Step 2

600 ml water - **2 tbsp** Kikkoman Concentrated Ramen Noodle Soup Base - Shoyu (Soy Sauce) Flavour
Add the Kikkoman Ramen Soup Base to the hot water and mix well. Pour it into the pot from Step 1 and simmer for about 10 minutes.

Step 3

1 tbsp olive oil - **1 tsp** balsamic vinegar - **1 tsp** Kikkoman Naturally Brewed Soy Sauce
While the soup is cooking, prepare the asparagus tips from Step 1. Slice them lengthwise into thin strips. In a small bowl, mix the olive oil, balsamic vinegar and Kikkoman Soy Sauce. Add the asparagus strips and leave to marinate for 10 minutes.

Step 4

0.5 tbsp olive oil - **1 tsp** butter - **20 g** Kikkoman Panko - Japanese style crispy bread crumbs - **10 g** Parmesan, finely grated
Heat the olive oil and butter in a pan. Add the

Kikkoman Panko and fry for 2–3 minutes until golden. Transfer to a bowl, add the grated Parmesan and mix well.

Step 5

0.5 tsp black pepper - **70 ml** double cream - **1 tbsp** chopped spring onion

Blend the soup until smooth and season with the black pepper, then stir in the cream, reserving 1 tbsp for garnish. Pour the soup into two bowls and decorate with the remaining cream, marinated asparagus slices from Step 3 and the spring onion. Serve with the crispy Kikkoman Panko topping.