

**California Asparagus Commission**  
**Foodservice Recipe Contest – First Prize, 1 of 2**

**William Crutchley, Line Cook, Le Bernadin, New York, New York**

**CALIFORNIA ASPARAGUS AND BRIE SOUP  
WITH BLACK TRUFFLE OIL**

**YIELD: 12 NINE-OUNCE SERVINGS**

**INGREDIENTS**

**WEIGHTS/MEASURES**

**Soup**

**Large\* California Asparagus, trimmed**  
Coarse salt  
Onions, chopped  
Vegetable oil, such as canola  
Chicken stock  
Ripe Brie cheese, rind removed, cut into bits  
Freshly ground white pepper  
Cayenne pepper

**3 pounds**  
1 teaspoon  
1 pound 8 ounces (4-1/2 cups)  
1/3 cup  
1-1/2 quarts  
1-1/2 pounds  
1/2 teaspoon or to taste  
1/2 teaspoon or to taste

**Garnish**

Asparagus tips (reserved)  
Black truffle oil  
Thinly sliced chive

As needed  
As needed  
As needed

\* Large asparagus measures not less than 7/16 of an inch in diameter at its base.

**METHOD**

1. Cut tips off asparagus; blanch. Reserve for garnish. Roughly cut remainder of stalks into 1/4" lengths.
2. Add asparagus, onion, and salt to hot oil. Cooked slowly, stirring occasionally, over medium heat until vegetables are soft, about 7 minutes. Do not brown.
3. Add chicken stock; cook, partially covered, on medium heat until vegetables are very soft and aromatic, about 15 minutes.
4. Stir in Brie until thoroughly incorporated; do not boil. Puree ingredients until as smooth as possible. If necessary, thin soup with additional chicken stock. Strain.

**PER ORDER**

Put 6 asparagus spears into the bottom of a serving bowl. Pour in 9 ounces hot soup into bowl. Garnish with a few drops of truffle oil and some chive.