

# Cream of asparagus soup with crunchy panko topping

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)

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