

Fresh Asparagus Soup with Spiny Lobster and Tarragon

6 Servings

- 4 cups asparagus, cooked and cut into one inch pieces
- 2 shallots, sliced
- 1 cup cleaned fresh morels
- 1 TBS. fresh thyme leaves, chopped
- 3 cups vegetable stock
- 1 TBS. EVO (extra virgin olive oil)
- 2 TBS. butter
- 1 cup cooked spiny lobster
- 2 sprigs fresh tarragon, chopped plus 6 pluses
- ¼

1. Sweat shallots in one TBS. butter until sweet and tender. Add morels and cook until they give up their water.
2. Purée the asparagus and vegetable stock in a blender. Season with salt and pepper. Heat until warm.
3. Place all in blender and purée until smooth, adding the EVO at the end.
4. Mix lobster with tarragon, one TBS. olive oil. Divide equally among six soup bowls. Ladle hot soup over lobster. Garnish with tarragon pluses.