



# GREEN CURRY ASPARAGUS BISQUE WITH FRIZZLED LEEKS

This Green Curry Asparagus Bisque is made to be a vegan dish when Vegetable Stock is used. It is the perfect way to use a seasonal spring vegetable and elevate it with an Asian flavor profile. The frizzled leeks give it extra crunch and umami.

**Yields 6-8 servings**

Art Inspiration: *Asparagus Bracelet*, Lindly Haunani, 1998, Cabin John, Maryland, Polymer clay, glass, vinyl, steel, H: 1 1/2 in, DIAM: 3 1/2 in, Gift of Nanette Roche and John Bender, 2009 2009.66.4

## INGREDIENTS:

3 Tb. Extra Virgin Olive Oil  
1 ea. Large Sweet Yellow Onion, diced  
4 ea. Cloves Garlic, minced  
1 Tb. Green Curry Paste  
2 ea. Yukon Gold Potatoes, large dice  
3 Cups Chicken Stock (if making vegan, use vegetable stock)  
1 Can Coconut Milk  
1 # Asparagus (roughly two bunches), stemmed & cut into 2" pieces  
½ Cup Packed fresh baby spinach (optional)  
1 ea. Large Leek, finely julienned  
Coconut or Peanut Oil for Frying  
Salt & Pepper to taste

## INSTRUCTIONS:

1. In a small stockpot over medium-high heat, sauté the onions in the olive oil until translucent. Add the garlic, green curry paste, and potatoes and stir, lightly toasting the curry paste.
2. Add the potatoes, chicken stock, and coconut milk and simmer over medium heat, stirring occasionally, for 10-12 minutes, or until the potatoes are tender.
3. Stir in the asparagus and cook for an additional 6-8 minutes, or until the asparagus is tender but still green. Turn off the heat and prepare a large bowl with a fine sieve.
4. Put ½ of the asparagus mixture in your blender and carefully (caution: hot! I recommend putting a folded towel over the top of the blender to shield from steam) puree starting on low and increasing to medium-high speed until smooth. Stop the blender and add the spinach. Process again for 30 seconds. Pour the mixture into the sieve and, using a ladle, press through the sieve, discarding any fibrous pieces that will not go through. Process the other half of the soup mixture and run it through the sieve. Carefully mix the batch, season with salt and pepper.



5. Over medium-high heat, heat 2-3" of coconut or peanut oil in a stainless-steel pot. When the oil is 365°F, carefully drop in ¼ of the julienned leeks (a small handful) at a time and fry until golden brown, stirring gently occasionally with a spider. Remove, place in a heat-proof bowl, and toss with salt & pepper. Repeat with remaining leeks.

6. To serve, place soup in a bowl, drizzle with additional olive oil, and top with frizzled leeks.

**Soup can be refrigerated for up to 6 days and frozen for up to 3 months.**

### **Additional Topping/Serving Ideas**

- Garlic Buttered French Baguette
- Chili-Onion Oil
- Chopped Chives
- Cilantro Crema



Recipe by Jennifer Hicks  
Blue Ridge: The Museum Restaurant  
North Carolina Museum of Art