



Asparagus Veloute

8—6 ounce portions

Water	1 and 1/2 pounds (one 1/4 gallon)
Spanish Onions	3 ounces
Carrots	3 ounces
Celery	3 ounces
Asparagus	1 pound and 9 ounces
Butter (melted)	2 ounces
All Purpose Flour	2 ounces
Black Pepper	1/8 teaspoon
Salt	1/8 teaspoon

- 1. Combine first 5 ingredients**
- 2. Simmer on medium-low heat for 30 minutes**
- 3. Puree using a blender or stick blender**
- 4. Strain the puree, return to medium-low heat**
- 5. Combine the butter and flour, cook over medium-high heat for 7-10 minutes to make the roux**
- 6. Whisk the roux into the puree and bring to a simmer to thicken**
- 7. Add the salt and pepper to season**

**** The blanching liquid may be used instead of water**

**** Be careful when pureeing the stock to prevent burns**