



## **FvF Cooks Team Lunch - Yellow Paprika Soup & Asperges à la Flamande**

*This article is part of FvF Cooks – a selection of monthly inspiring and healthy meals and snacks by a range of FvF guests, contributors and industry experts.*

In our second installment of the FvF Cooks Team Lunch series we went with a theme: Belgium. While mussels and waffles might be what first springs to mind FvF's Katleen and Moresleep's Yoannis, who are both Belgium born, kept it fresh and seasonal whipping up Asperges à la Flamande and Yellow Paprika Soup: A colorful and tasty menu that sums up the very best spring has to offer with quality ingredients supplied by our good friends at allyouneed.

We take you through a step by step guide of our delicious meal enjoyed in the FvF Apartment listing the recipes for both courses for you try for yourself at home.

### **Yellow Paprika Soup**

1 yellow pepper per person  
1 celeriac  
2-3 small white onions  
vegetable stock  
2 bay leaves  
grated nutmeg  
olive oil  
salt & pepper  
water

To serve:  
crème fraîche  
basel leaves  
smoked salmon or italian ham

### **Method**

Wash yellow peppers and cut them in half lengthwise

Fry a diced onion in a pot with a little olive oil.

Once the onion starts to become transparent place cut and peeled celeriac in the pot with a little water.

Once all vegetables are well-cooked, take out the bay leaves, add pepper and salt and mix through.

Serve the soup in a bowl and add a spoon of crème fraîche, two or three basel leaves and small pieces of smoked salmon or Italian ham.



## **Asperges à la Flamande**

28 white asparagus, peeled (recommended 6 to 8 per person)

salt

For the clarified butter:  
200g farm butter

For the mimosa egg and parsley:  
1 bunch curly parsley  
6 fresh eggs  
nutmeg  
salt & pepper

### **Asparagus:**

Peel the asparagus. Yes – we all love it.

Fill a pot with cold water and add a pinch of salt.

Place the peeled asparagus in cold water and heat the pot over low heat. Turn off the heat as soon as it starts to boil.

Test: the asparagus should be crisp, yet soft enough to nibble. Spoon the asparagus from the water. Drain on a clean kitchen towel.

### **Clarified Butter:**

For this dish you need clarified butter – the white milk solids have to be removed from the melted butter.

Put the farm butter in a pot and let it slowly melt over low heat.

Once the butter has melted, the milk residue will float. Scoop it out gently with a ladle.

Keep the hot clarified butter on a very low heat.

### **Mimosa Egg and Parsley:**

Wash the parsley, drain and cut off the stalks. Finely chop.

Bring a pot of water to a rolling boil. Put the eggs into the boiling water and boil for 9 to 10 minutes.

Peel the eggs and put them in a mixing bowl. Crush them with a potato masher to mimosa. Do not make a puree, make sure to you have fine pieces of egg.

Spoon the mashed eggs in the warm clarified butter. Include a generous portion of shredded parsley and mix everything together.

Grate nutmeg over the mixture, along with a pinch of salt and some pepper mill. Add a dash of the asparagus water. Mix one last time and trial.

Serve warm asparagus on a board and spoon a serving of the egg mixture with clarified butter and fresh parsley.

Serving suggestion: Accompany the asparagus with a side dish of freshly cut potato wedges from the oven.