

Wild Leek & Asparagus Soup



We are blessed with an abundance of wild leeks (otherwise known as ramps) at Wintergreen, and we harvest them with care. This soup recipe was inspired by Laura Wright's version. Her cookbook, *The First Mess Cookbook*, is filled with seasonal plant-based recipes.

Serves 4 to 6

Prep time: 25 minutes

Cook time: 30 minutes



Ingredients

2 tablespoons olive oil

24 wild leek leaves + 6 partial bulbs, chopped, with leaves and bulbs divided

2 medium yellow-fleshed potatoes, peeled and diced

1 bunch asparagus, chopped into ½" pieces

dash of cayenne pepper

¼ cup dry white wine

salt & pepper to taste

4 cups vegetable stock

1 lime, juiced

kale chips, olive oil drizzle, fresh avocado, and edible flowers to garnish, as desired

Directions

In a large pot, heat oil over medium heat. Add the white leek bulbs; stir and cook until slightly softened. Add the potato, asparagus, and cayenne. Sauté for two minutes. Add the wine and season with salt and pepper. Cook until the asparagus is bright green, about 5 or 6 minutes.

Add the vegetable stock and bring the mixture to a boil. Add the wild leek leaves and stir. Simmer until the potatoes are tender and remove from heat.

Purée. Add the lime to the puréed soup and stir to combine. Serve with garnishes and fresh bread.