

PALMINA



Aparagus Bisque paired with Palmina Tocai Friulano 2006

1lb fresh asparagus, chopped, reserving tips
1 yellow onion, diced
1 tbsp olive oil
1 tbsp cream
salt & pepper

1. Sauté the chopped asparagus and onion in the olive oil until soft.
2. Blend until smooth.
3. Return to pan and heat until just boiling.
4. Remove from heat and stir in the cream. Season.
5. Par-boil the asparagus tips and use a garnish.

