



# Asparagus and horseradish soup with sake tapioca



## Rezept für 4

### Ingredients for the soup

3 shallots, finely sliced  
400 g white asparagus, peeled and cut into slices  
50 g butter  
1 dl white wine  
5 dl vegetable stock  
4 dl coconut milk  
Salt  
Freshly ground pepper  
2 tbsp horseradish, grated

### Ingredients for the tapioca

100 g tapioca pearls  
Salt  
5 tbsp sake  
2 tbsp rapeseed oil  
A pinch of sugar  
1 tbsp ginger, finely chopped

### Serving

2 spears of asparagus, peeled

### To prepare the soup

For the soup, sauté the shallots and asparagus in butter. Deglaze with the white wine. Add the vegetable stock and coconut milk, and simmer for 15 minutes. Then add the horseradish and mix. Strain through a sieve and season to taste with salt and pepper.

### To prepare the tapioca

Bring approx. 5 dl of salted water to the boil, add the tapioca and simmer for 4 minutes whilst stirring. Leave to stand for a further 4 minutes. Plunge into cold water and then knead with the rest of the ingredients so that the pearls come apart.

### Serving

Bring the asparagus, shaved into thin strips, to the boil with some of the soup and serve the soup with the tapioca on top.