

# Potato broth, asparagus, smoked eel, pickled red onion

## Recette pour 4

### Description

Warm, comforting, with a little taste of smoke brought by the sea, and crisp vegetables. Gather your friends in an atmosphere of joy and pleasure around this dish.

### L'idée déco

Link for Tom Kha Kai broth, otherwise buy a shellfish broth in a market.

<https://www.ateliersetsaveurs.com/en/the-recipes/culinaries/detail/3698/fish-tom-kha-kai-base-2>

### Ingrédients

#### Vegetable broth

- 300 Gr Fingerling potatoes
- 16 Unit(s) Green asparagus
- 80 Gr Smoked eel
- 1 Unit(s) Green onion
- 1 Stick(s) Lemongrass
- 50 Ml Chicken stock
- 200 Ml Tom Kha Kai Bouillon
- 1 Stem Dill
  
- Butter
- Olive oil

#### Pickled red onion

- 0.50 Unit(s) Red onion
- 2 Tbsp Sugar
- 350 Ml Red wine vinegar
- 50 Ml Rice vinegar
  
- Butter
- Olive oil

#### Finishing touches

- 2 Sprig(s) Coriander
  
- Butter
- Olive oil

### Préparations

Temps de préparation **25.00 mins**

## Preparation

Peel and chop the red onions roughly (into "petals").

Wash the potatoes, cut them in half lengthwise

Peel the base of the asparagus, remove all the small spikes on the long side.

Slice the smoked eel, finely chop the green onion.

Prepare the instant chicken broth, heat it up.

Cut the lemongrass in half or four depending on the size.

Destem the cilantro and keep it in the fridge.

## Broth

### Potatoes

In a frying pan over medium heat, heat a knob of butter with half of the lemongrass. Add the potatoes coat them well with butter and cook for 2 to 3 minutes. Then add the hot chicken broth, cook covered for 10 to 15 minutes. The potatoes must be very tender.

### Asparagus

In a frying pan, heat the olive oil with the rest of the lemongrass, put asparagus, season with salt and cook covered on a low heat for about 3 minutes. They must be tender, but still a bit crunchy.

## Pickles

Bring the vinegar and sugar to a boil in a saucepan, remove from heat, immerse the onion petals until fully covered. Let them infuse until they are completely chilled.

Ideally, make the recipe the day before.

## Plating and finishing touches

Bring Tom Kha Kai (shellfish) broth to a boil. Spread the asparagus, potatoes, and smoked eel in the base of each soup bowl.

Pour the hot broth in each bowl just before serving, then sprinkle with green shallot, dill, red onion pickles and some coriander sprouts.

**Bon appétit!**