

Gill's Gourmet Gallery

Parsnip, carrot, swede & potato soup

Ingredients:

150g parsnips, peeled & chopped
200g potatoes, peeled & cut into small chunks
200g swede peeled & diced
2 medium carrots, peeled & chopped
2 large onions, sliced
1 litre vegetable stock
1/2 teaspoon grated nutmeg
25g butter
Salt and pepper
4 tablespoons vegetable oil
150ml full fat milk or fresh cream

Method:

Gently fry the onion, parsnip, potato and swede, in the butter for 10 minutes, stirring.
Add the stock, nutmeg and season to taste.
Cover and simmer for 25 minutes, until the vegetables are tender.
Remove from the heat and leave to cool for 30 minutes.
Pour the cooled soup into a blender and process to form a smooth purée.
Return to a pan and stir in the milk, heat, season and serve with crusty rolls.

