

Curried Parsnip Soup

Written by Patricia

Saturday, 06 November 2010 19:08 - Last Updated Saturday, 06 November 2010 22:09

Curried parsnip soup recipe

Ingredients & Quantities

50g Butter

1 large onion, chopped

1 large garlic, crushed

1 kg parsnips, cut in even-size chunks

175g potato, chopped roughly

1 tablespoon medium-hot curry powder

1 litre hot chicken stock

142ml single cream or milk

salt and pepper

Method

Melt the butter in a large pan and stir in the onion, garlic, parsnips and potato. Cover and cook

Curried Parsnip Soup

Written by Patricia

Saturday, 06 November 2010 19:08 - Last Updated Saturday, 06 November 2010 22:09

over a medium heat, stirring occasionally, for 10 minutes. Stir in the curry powder and after a couple of minutes gradually add the hot stock. Season and simmer for 30-40 minutes or until vegetables are tender. Liquidise and pour into pan with the cream or milk and re-heat without boiling.