

Parsnip Soup

Ingredients

- 100g Diced Potato
- 250g Parsnip
- 100g Carrot
- 100g Diced Onion
- 1 Knorr Vegetable Stock Cube
- ½ Teaspoon Thyme
- 1litre of cold water

Options

- Roast the parsnips beforehand for a much better and fuller flavour (my preferred method!)
- Add a clove of diced garlic for extra flavour

Equipment

- Sharp knife
- Potato Peeler
- Large Saucepan
- Spatula

Preparation

- Get the ingredients and equipment to hand
- Peel, dice and wash the Potato
- Wash and dice the Parsnips
- Peel and dice the Carrot
- Dice the onion, but it is much easier to use frozen diced onion

You can be a bit rustic with the chopping and dicing as this is going to be blitzed anyway.

Be sure to wash the potato thoroughly to reduce the starch and scum in the soup!

Method

Pop the vegetables in the large saucepan and cover them with water.

Add the stock cube and the thyme.

Bring to the boil and simmer until the vegetables are soft – around 20 minutes.

Keep an eye on this, and gently stir from time to time.

One litre of water might not be enough, but it is easier to add more than it is to boil off the excess!

Using a hand- blender, blitz everything to a perfect smooth consistency.

Taste and season with more herbs, salt or pepper if required.

Adding a bit of cream or milk is a nice touch if you are not planning on freezing this.

Notes

Vegetable stock cubes are not as salty as the ham or beef cubes so you might want to add a little salt.

Many recipes ask you to fry the onions in oil and butter before adding to the soup, but I don't think this is essential.

Portions

Number of portions	4
Final Portion Size	225g
Storage Container	Large Plastic

Storage

Serve fresh but also ideal for freezing in large plastic containers.

Allow to cool before freezing

Heating & Serving

Heating instructions from chilled are a guide only.



4 min

10 min

If reheating from frozen, increase heating times.

Preferably thawed overnight before heating.

If you heat on the stove top, be sure to thaw first, or stick in the microwave for a few minutes to start the defrost.

You can add extra milk or water if you think the soup is too thick.

Be sure the soup is piping hot throughout before serving.

Serve in a soup bowl or mug with crusty bread.

**Once defrosted, consume within 24 hours.
Do not refreeze.**

Techniques & Principles

Some of the basic techniques and principles are detailed elsewhere as, once you know them, you will have little need to refer back to them.

It reduces the clutter in the recipe sheet!

- Dicing and Slicing Onions
- Dicing and Slicing Potatoes
- Dicing and Slicing Carrot