



## LIGHTLY CURRIED PARSNIP SOUP

This classic curried parsnip soup recipe is rich and full of flavour.  
A traditional winter warmer, it is also very easy to prepare.

### INGREDIENTS

**60g butter**

**1 onion chopped**

**1 leek sliced**

**2 garlic cloves chopped**

**600g parsnips, peeled and chopped**

**300g Maris Piper potatoes, peeled and cubes**

**8g medium curry powder**

**1.6 litres vegetable stock**

**400ml full fat milk**

**Salt & Pepper**

Melt the butter on a medium heat and sweat the onion, leek and garlic until soft, add the parsnips and continue to cook for a further 5 minutes then add the curry powder, stirring well to coat all the vegetables, cook for 2 minutes more. Add the vegetable stock and potatoes.

Bring to the boil, lower the heat and simmer for 25 minutes until parsnips and potatoes are tender and falling apart.

Liquidise until smooth, add the milk, season with salt and pepper.

Serve and enjoy!

Serves 6

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