

## Parsnip and Apple Soup

(Serves 4)

### Ingredients

50g Butter  
500g Parsnips – (Peel and quarter then remove the woody centres)  
1 Onions – (Peel and finely chopped)  
1 Litre Semi Skimmed Milk  
2 Granny Smith Apples – (Peel, core and quartered)  
150 ml Single Cream  
Salt and Ground White pepper

### To make the soup:

Heat the butter in a thick bottomed saucepan until it starts to foam.

Add the finely chopped onions and cook gently with no colour for 8 – 10 minutes, stirring occasionally.

Add the parsnips and apples and continue to cook for a further 5 minutes.

Cover the ingredients with the milk and bring to the boil. Simmer gently for 15 – 20 minutes until the parsnips are tender.

Pour in the single cream.

Liquidise the soup to a smooth consistency and pass through a fine sieve. Season to taste with the salt and pepper.

Serve with a sprinkle of parmesan cheese on top and warm crusty bread.

