

PARSNIP AND APPLE SOUP

700 gms parsnips, peeled and chopped in small dice
2 granny smith apples, peeled and diced (if you have a Thermomix you won't need to peel them)
2 Tblsp butter
1 litre chicken or vegetable stock
1-2 tsp curry powder (to taste)
250 ml milk
chopped parsley for garnish.

Melt butter in large, heavy based saucepan. Add parsnip and apples, stir to coat with butter, cover and cook over low heat for 10-15 minutes.

Add stock and simmer for 10-20 minutes until parsnip is cooked, stir in curry powder.

Puree until very smooth with a stick blender or in the Thermomix.

Add milk and reheat - do not boil.
Serve garnished with parsley.