

Parsnip & Apple Soup

We are most definitely coming into soup time of the year. And a warm bowl of soup just seems to taste a lot better when the dark nights start to creep in.

Today's soup of the day is parsnip and apple with crispy serrano ham with a big hunk of bread.



Serves: 4

Prep Time: 10 minutes

Rest/Marinate Time: 0

Cooking Time: 45 minutes

Ingredients

- 800 g of parsnips, roughly chopped.
- 3 apples, peeled and cut into chunks.
- 2 medium onions, diced.
- 2 tbsps of honey.
- 1300 ml of chicken or veg stock.
- Fresh chives, finely diced.
- 100 g of serrano ham, roughly chopped.

Method

- In a large pot add the parsnips, onions, apples and season with salt and white pepper. Fry over a medium heat for around 7-10 minutes. Pour in the stock, bring up to a boil then reduce and simmer for 30 minutes or till tender.
- When the parsnips and apples are tender put the mixture into a food blender (you may have to do this in batches) or use a stick blender, add the honey and give it a good whiz till you are left with a smooth soup. I like it so the soup just coats the back of a spoon but you add as much stock as you like to make it to your taste. Once you are happy with the soup consistency check the seasoning and adjust accordingly.
- Fry the serrano ham in a little drizzle of olive oil over a medium to high heat for a couple of minutes so it gets super crispy. Then place on some kitchen paper to soak up any fat. Divide the soup between 4 bowls add the crispy Serrano on top, drizzle with a little extra-virgin olive oil and sprinkle with the chives.