

Roasted Parsnip Soup with Truffle Cream and Bacon Crumble

Serves 12

Ingredients

- 1 leek, thinly sliced
- 1 stalk of celery, thinly sliced
- 1 clove garlic, minced
- 4 cups parsnips, peeled and chopped
- 1 cup parsnips, peeled and sliced ¼" for garnish
- 2 sprigs fresh thyme
- 4 cups vegetable stock
- 1 cup 35% cream (sub with oat milk for vegan)
- Juice of ½ a lemon
- ½ tbsp sherry wine
- 1 tsp truffle oil
- 4 tbsp unsalted butter (sub with olive oil for vegan)
- 6 thin strips of bacon (optional)
- Salt and pepper to taste

Directions

- 1. Preheat the oven to 425F.
- 2. Set a medium pot on medium heat, melt the butter, and lightly sauté leeks, celery, garlics and 4 cups of parsnips until the leeks are soft and semi-transparent (approx. 5 minutes).
- 3. Cover vegetables with vegetable stock and 35% cream. Bring to a boil then simmer on low-medium heat for 20 minutes, stirring occasionally.
- 4. Meanwhile, place the bacon strips on a parchment-lined baking sheet and bake for about 15 minutes or until crispy. Chop the bacon into small pieces for garnish and set aside.
- 5. Toss the 1 cup of sliced parsnips in olive oil, salt, and pepper, place on a parchment lined baking sheet, and roast in the oven for about 7-10 minutes until golden brown.
- 6. Add the thyme to the soup and blend until it is smooth and creamy.
- 7. Stir in the lemon juice and truffle oil.
- 8. Taste and season with salt and pepper.
- 9. Serve in bowls and garnish with roasted parsnip and bacon crumble.

