

## PARSNIP AND POTATO SOUP

### Equipment needed –

Measuring spoons, small knife, chopping board, medium bowl, plastic cup, scissors and 3 small serving platters.

### Ingredients from the Garden –

- 3 medium parsnips (450g)
- 2 medium potatoes (360g)
- 1 brown onion
- 2 tablespoons chopped chives

### Ingredients from the Pantry –

- 1 tablespoon of olive oil
- 2 garlic cloves crushed
- 1 litre of stock
- ½ cup of thin cream
- Freshly ground salt and pepper

### What to do –

1. Peel and cut the parsnips into 2 cm pieces and set aside.
2. Peel and cut the potatoes into 2 cm pieces and set aside.
3. Finely chop the onion and set aside.
4. Peel and crush the garlic and set aside.
5. Finely dice the chives and set aside.
6. Measure out 1 tablespoon of olive oil into a large pot over a medium high heat.
7. Add the onion and garlic and cook for 3 minutes or until the onion softens.
8. Add the parsnip and potatoes and stir to combine.
9. Add the stock and bring to the boil. Reduce the heat to medium-low and simmer covered for 15 minutes or until the potatoes and parsnips are tender. Remove from the heat and set aside to cool.
10. Blend the soup using a stick blender.
11. Place the soup over a low heat and stir until hot then add the cream. Season with salt and pepper.
12. Divide the soup amongst 28 small bowls. Top with the diced chives and serve.

### Serves –

- 28 students.