

# Roasted Parsnip and Parmesan Soup

New Covent Garden Soup lover Marcus Batty, a managing director from Lincolnshire, has made a name for himself amongst family and friends for his roasted vegetables including mustard roast potatoes and Parmesan and garlic parsnips. When he saw our competition in Good Housekeeping magazine, he simply converted the latter recipe into a soup. The result is so delicious that it tastes like a classic that has been around for years. Maybe the real reason behind Mr Batty's endeavours is a need to prove his culinary skills to his bride-to-be: a very creative home economist!

**PREPARATION AND COOKING TIME: 1 hour 10 minutes**

**SERVES: 6**

450 g (1lb) parsnips, cut into lengths  
 50 g (2oz) freshly grated Parmesan cheese  
 2 tablespoons extra virgin olive oil  
 15g (½oz) butter  
 1 medium onion, finely chopped  
 1 tablespoon plain flour  
 1.35 litres (2¼ pints) light chicken stock (see page 7)  
 salt and freshly ground black pepper  
 4 tablespoons double cream

## TO GARNISH:

freshly ground black pepper

Pre-heat the oven to 200°C / 400°F / Gas Mark 6

Simmer the parsnips in plenty of salted water for 3 minutes. Drain well and toss in half the Parmesan cheese. Put the olive oil in a roasting tin and heat in the oven for 3-4 minutes. Arrange the parsnips in the roasting tin, add the butter and bake for 45 minutes basting frequently. Drain the excess oil into a large saucepan and cook the onion gently until soft, without colouring. Stir in the flour and cook for 1 minute. Add the stock, stirring constantly, and bring to the boil. Add the parsnips. Simmer, covered, for 10 minutes.

Purée the soup with the remaining Parmesan cheese in a liquidiser. Stir in the cream, taste for seasoning and reheat. Serve garnished with twists of freshly ground black pepper.