

CURRIED PARSNIP SOUP

Ingredients

3 large parsnips
2 diced onions
1 tbsp flour
2 tsp curry powder
chicken stock or water
milk or cream to finish

Method

Dice vegetables and sweat in one tablespoon of butter. Stir in flour and curry powder for two minutes. Add stock and cook until tender. Blend and thin with milk or cream. Garnish with fresh coriander.

Contributor: Father David Wood

Cook's comment: It isn't just that I like keeping people guessing (usually unsuccessfully!), but this can be fun itself. Curried parsnip soup is quick and easy to make, totally delicious to eat, and is welcome at any time of the year. Make a thick and chunky broth in winter, or keep it thin and refreshing in summer. Serve it with pappadams. It also freezes beautifully.