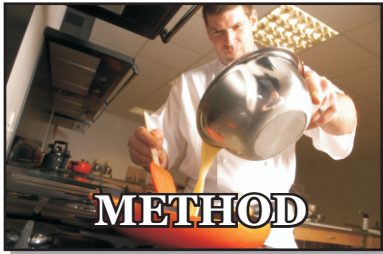


Leek Parsnip & Ginger Soup

2.5 Large Parsnips
1/2 Large Leek
6g Ginger
50ml White Wine
1350ml Vegetable/Chicken Stock
Salt & Pepper
Olive Oil



Remove top & bottom of parsnips and roughly chop up into equal sized pieces

Put parsnips into a pan with a splash of olive oil and partly soften down on a low heat

Wash and chop the leeks into rough squares and add to the parsnips

Peel & roughly chop the ginger and add to the parsnips & leek

When the parsnips have softened add the stock and white wine and bring to the boil, then simmer for a further 25 - 30 minutes

When all fully cooked, food process until fine and check for seasoning

Finish with cream