

CHEF SARA RHODES

INDIAN SPICED PUREED PARSNIP SOUP

2 Tbsp. Olive Oil
1 large onion, chopped
4 cloves garlic, minced
2 lbs. parsnips, peeled and chopped
3 tsp. Garam Masala
1 ½ tsp. ground cumin
½ tsp. ground turmeric
5 cups chicken stock
½ cup heavy cream
2 Tbsp. butter
Herb goat cheese
Pomegranate seeds



Heat oil in heavy pot. Add onions and garlic and sauté until onion is translucent, about 5 minutes. Add the parsnips and season mixture with the Garam Masala, cumin, turmeric and salt and pepper.

Sauté about 3 to 4 minutes. Add the stock and bring to a boil. Turn down heat so soup is simmering. Simmer for 25 to 30 minutes.

When parsnips are soft, puree, in batches, in a blender. Return puree to pan and add cream and butter. Bring back to simmer for about 2 to 3 minutes.

Garnish soup with the goat cheese topped with the pomegranate seeds.