

## Curried Parsnip Soup

(exceptionally and surprisingly delicious)

*You'll need:*

- 4 cups chicken, beef or veg' stock,
- 3 tbsp olive oil
- 3 large parsnips
- 2 peeled grated Granny Smith or other tart apples
- 1 tbsp cream
- 1 tsp curry paste

*Method:*

Peel and chop parsnips.

Fry with the apple in oil until soft – not brown.

Add curry paste. Sauté for three minutes, stirring well. Add stock, simmer till soft, bung in blender. Reheat and add cream.