



Roasted Parsnip Soup with Brown Butter

SERVES 4

I LOVE PARSNIPS because they're so versatile. I especially enjoy them roasted, which gives them a rich, warming flavor. Be sure to cut the parsnips into similarly sized pieces so that they cook evenly. If you have a very powerful blender, you can skip the straining, but better safe than sorry. Like many soups, this one tastes better if you make it a day in advance and allow the flavors to combine and develop.

Preheat the oven to 425°F.

On a baking sheet, toss the parsnips with 2 tablespoons of the canola oil. Roast until they're colored slightly but not fully cooked, about 10 minutes. Remove from the oven and reduce the oven temperature to 350°F.

Meanwhile, in a large saucepan or stockpot, heat the remaining 2 tablespoons canola oil over medium heat. Add the onion and celery and cook until they begin to soften and color lightly. Add the garlic confit, rosemary, and roasted parsnips and stir to combine. Add the stock and bring to a boil. Reduce the heat and simmer for 25 minutes. Stir in the cream and simmer for 15 additional minutes. Stir in the vinegar and season with salt and pepper to taste. Remove from the heat and allow to cool for 15 minutes. Use an immersion blender to puree the soup (or carefully transfer to a blender and puree in batches). Strain the soup, then taste and adjust seasoning. Return the soup to the pot and warm over medium-low heat, stirring frequently.

Place the bread on a baking sheet and toss with the olive oil. Season with salt and pepper. Toast in the oven for 8 minutes. While the bread is toasting, place the butter in a small sauté pan over medium heat. As the butter melts it will start to separate and bubble; stir while it melts. Once it is lightly browned, remove the pan from the heat and let it sit for 5 minutes. (It will continue to brown as it sits.)

To serve, ladle the soup into serving bowls. Drizzle a little of the brown butter over the top and scatter on the toasted sourdough.

5 medium parsnips, peeled and chopped into 2-inch pieces
¼ cup canola oil
1 small Spanish onion, thinly sliced
1 rib celery, sliced
2 tablespoons Garlic Confit (page 224)
1 teaspoon chopped rosemary
3 cups vegetable stock
1 cup heavy cream
1 tablespoon sherry vinegar
Kosher salt and freshly ground black pepper
1 small loaf sourdough bread, crusts removed and torn into chunks (about 2 cups)
¼ cup extra-virgin olive oil
4 tablespoons unsalted butter

Everyday Chef



Simple Recipes for Family and Friends

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RIZZOLI
NEW YORK