



THE EUROPE

HOTEL & RESORT

A little something to remember us by . . .

We would like to share some of our recipes, which our Kitchen team prepares with pride and skill for you on a daily basis.

Curried Parsnip Soup (2.5 litre)

Ingredients:

Olive oil	10ml / 2 tsp
Onion chopped	1
Leek sliced	1
Parsnip chopped	675g/ 1.5 lb
Medium or hot curry powder	15ml/ 1 tbsp
Unpeeled potatoes, washed & diced 100g/3.5oz	
Vegetable stock	1.5 l / 3 pints
Bouquet garni	
Chopped fresh mixed herbs	30 g / 2 tbsp
Salt	

Method

- ❖ Heat the oil in a large pan. Add the onion, leek and parsnip, cover and cook gently for about 10 mins stirring occasionally
- ❖ Add the curry powder and cook gently for 2 minutes, stirring from time to time
- ❖ Add the potatoes, stock and bouquet garni, cover and bring to the boil. Simmer for about 20 minutes, until the vegetables are tender but not too soft
- ❖ Remove and discard the bouquet garni and set the soup aside to cook slightly before processing
- ❖ Transfer the soup to a blender or food processor and process in batches until smooth
- ❖ Add the mixed herbs, season to taste and process briefly again. Return to the pan and reheat gently until piping hot. Ladle into bowls

Shelf life: 5 days

We hope you enjoy making this as much as we do.

Warmest regards,

Alex Nahke, Executive Head Chef and team at The Europe Hotel & Resort