

Parsnip Soup with Chevre and Walnut Crostini

Servings: 6

Source: Seattle Times - special from Kathy Casey Food Studios

Ingredients

- 4 cups Parsnips, In ½" Sliced Peeled Pieces
- 1 Olive Oil
- 2 tablespoons Butter
- ¼ cup Thinly Sliced Shallots
- 1 cup Celery, Chopped
- 3 each Garlic, Finely Minced
- ½ cup Dry White Wine
- 4 cups Chicken Broth
- 1 cup Heavy Cream
- ½ teaspoon Kosher Salt
- ⅛ teaspoon Cayenne Pepper
- Fresh Chives/Celery Leaves, Thinly Sliced

Method

1. Toss parsnips and olive oil together in a bowl to coat evenly. Spread out on a baking sheet and roast till golden and totally tender, about 30 minutes.
2. Heat butter in a large pot over medium-high heat. Saute shallots and celery until very tender, about 3 minutes; do not brown. Add the garlic and cook, stirring, for about 30 seconds more. Add wine and bring to a boil. Add chicken broth, cream and roasted parsnips and bring to a simmer. Reduce heat to medium or low to maintain a slow simmer. Cook for about 5 minutes, then add salt and cayenne.
3. In small batches, puree mixture in a blender. Return soup to pan and adjust seasonings if needed. Cool and refrigerate for up to 3 days before serving.

Crostons

Six ¼" thick slices baguette or French bread Olive oil 3 oz. chevre 3 tbsp chopped walnuts, lightly toasted

1. Preheat oven to 425 degrees
2. First, toast the bread for the crostons: Lay the bread on a baking sheet, brush slices lightly with oil and toast in the preheated oven for about 3 to 5 minutes, or until just lightly golden. Remove and let cool. (You can do this the day before and keep crostons in a tightly closed container after they cool.)

To Serve

Preheat oven to 375°F. Spread the cheese on the croutons, then top each one with 1½ tsp nuts. Press in slightly and bake for about 4 minutes or until cheese is warmed.

Meanwhile, heat the soup, stirring often, over medium heat till hot, making sure it does not stick on the bottom. Serve the hot soup in warm bowls. Top with chives or celery leaf, and serve a warm goat cheese crouton on the side.