



Golden Parsnip Soup

🕒 45–50 Min   

Preparation

- 1 Peel and finely dice the parsnip and potato. Also, finely dice the onion.
- 2 Melt the butter in a pan and sweat the diced onion. Then add the diced parsnip and diced potato, and season with a pinch of Kotányi Salt and Pepper. Add 1 tsp. of Kotányi Garlic Granules and sweat for around 5 minutes while stirring regularly.
- 3 Use the vegetable stock to deglaze everything, cover and leave to simmer for 25 minutes. The vegetables should be soft when cooked, as this means they can then be blended until smooth.
- 4 Stir in 1 tbsp. of Kotányi Golden Milk and add the whipping cream. Blend everything until smooth and season with salt and pepper again to taste.
- 5 Top with the diced pan-fried Panetta.

HINT: For some extra crunch in your topping, try chopped pistachios!

Ingredients 2 Portions

🍷 = Kotányi Produkte

1 piece	Parsnip (approx. 250 g)
1 piece	Potato
250 ml	Whipping cream
400 ml	Vegetable stock
1 piece	Onion
1 tsp.	Butter
100 g	Diced pancetta
1 pinch	🍷 Sea Salt, Coarse
1 pinch	🍷 Pepper Black, Whole
1 tsp.	🍷 Garlic Granules
1 pkg.	🍷 Archive: Golden Milk Seasoning Mix

