



Parsnip Soup with Spicy Chorizo



Ingredients (Serves 2)

For the soup

1/2 leek (white part only, finely sliced)
vegetable oil
2 medium sized parsnips, peeled and sliced
vegetable stock or water
generous grating nutmeg
white pepper to taste
3 tbsp single cream

For the chorizo

5cm piece spicy chorizo, cut into small dice
olive oil

Method

To make the soup

Heat a small amount of oil in a medium saucepan and add the leeks, fry gently over a medium heat until soft. Do not let the leeks brown, they should just become translucent.

Add the parsnips and stir in, frying them for a minute or two.

Pour in the vegetable stock or water so that it generously covers the vegetables. Add the nutmeg, stir in and bring to the boil, then turn down the heat to a simmer. Put a lid on the pan and leave to simmer gently until the parsnips are very soft.

When the parsnips are ready, blend the soup, either in a liquidiser or using a stick blender, until a smooth consistency is reached.

Season to taste with the white pepper and some salt. Stir in the cream and keep the soup warm.

For the chorizo

In a small pan heat a tiny amount of olive oil and add the chorizo pieces.

Fry gently until the chorizo releases its red oil.

Ladle the soup into bowls and spoon on some chorizo and finally drizzle with some of the chorizo oil.