



Roasted Parsnip Soup

Recipe by Stephen Pavy

Serves: 12

Serve with [Joseph Phelps Vineyards Viognier](#)

This soup can be made using a number of root vegetables, including Jerusalem artichokes.

Pre-heat oven to 450 (I use my oven setting of “pure convection” for this).

10 medium/large parsnips
4 shallots
4 cloves garlic
1 lemon

Peel parsnips and cut into large chunks. Place parsnips, unpeeled shallots, and unpeeled garlic in a large bowl. Toss with olive oil to coat. Salt and pepper the vegetables. Wrap lemon in foil. Place all in shallow, non-stick roasting pan. Place pan in oven.

Check every 10 - 15 minutes and turn vegetables. When vegetables are nicely browned, add 1 cup vegetable stock and return pan to oven until stock is gone. (This should just take a few minutes.)

Puree vegetables in small batches with vegetable stock (see recipe below).

Return pureed vegetables and remaining stock to soup pot. Add juice from roasted lemon. Salt and pepper soup (this usually takes a lot of salt – as much as a tablespoon).

Vegetable Stock

8 small or 4 large carrots
1 onion
1 leek
1 bulb fennel
4 cloves garlic
Celery or carrot tops or parsley

Clean and peel vegetables. Place in stock pot with 4 quarts water. Bring to boil and simmer for an hour.

Strain, pressing liquid from cooked vegetables. Discard pressed, cooked vegetables.