

Roasted Parsnip and Pancetta Soup

Preparation time: 10 minutes. Cooking time: 35 minutes
Serves 4 - 6

Ingredients

2 x **packs of Mash Direct Honey Glazed Parsnips**
1 teaspoon olive oil
1 red onion, finely diced
1 heaped tablespoon medium curry powder
2 1/2 litres vegetable or chicken stock
Freshly milled salt and pepper

For the topping

50g pomegranate seeds
50g hazelnuts, roughly chopped
A handful of coriander, finely chopped
1 tablespoon olive oil

Method

- Preheat oven **200°C (Fan 180°C) Gas mark 6** and cook **Mash Direct Honey Glazed Parsnips as per packet instructions.**
- Place the parsnips into a hot oven and roast until soft and slightly caramelised.
- Heat olive oil in a large saucepan and fry the onion until soft. Add the caramelised parsnips with any remaining honey, curry powder, stock and season with salt and pepper. Cook for 10 - 15 minutes.
- Blend the soup with a hand blender until smooth.
- Ladle into warm bowls and sprinkle with pomegranate seeds, hazelnuts and coriander. Drizzle with a little olive oil just before serving.

