



COOKING PASSION SINCE 1877

Potato-Parsnip Soup with Pomegranate Gremolata



Serves: 4

INGREDIENTS

For the soup:

100 g smoked bacon
600 g potatoes
400 g parsnips
2 onions
2 garlic cloves
30 g **butter**
1 teaspoon coriander seeds
1.2 litres **vegetable stock**
2 bay leaves
¼ teaspoon cumin
Salt
Pepper

For the gremolata:

2 tablespoons sliced **almonds**
1/2 bunch cilantro
Zest from 1/2 organic orange
½ teaspoon honey
1 garlic clove
4 tablespoons pomegranate seeds
2 tablespoons olive oil
Salt
Pepper

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

For the soup, dice the bacon coarsely. Peel the potatoes, parsnips, onions and garlic and dice coarsely.

In a large pot, melt the butter and fry the bacon until crispy. Remove the bacon from the pot and set aside. Add the coriander seeds, onions and garlic to the pot and brown lightly in the hot grease for several minutes. Add the potatoes and parsnips, brown briefly and then pour the stock over the top. Add the bay leaves and briefly bring to a boil. Cover and simmer the soup over medium heat for 15 to 20 minutes until the vegetables are done. Finely purée the soup in a blender or using a hand blender. Season to taste with cumin, salt and pepper and keep warm.

Toast the sliced almonds in a pan until golden-brown. Rinse the cilantro, shake dry and chop finely. Peel the garlic and mince. In a small bowl, combine the cilantro, garlic, orange zest, honey and pomegranate seeds and season to taste with salt and pepper.

Serve the soup in soup plates and garnish with pomegranate gremolata and sliced almonds.