

## PARSNIP SOUP FLAVOURED WITH DUTCH GARLIC AND PESTO



### INGREDIENTS

4 

- 1 l vegetable stock
- 500 g parsnips
- 100 g cream
- 75 g Bresc freshly chopped onion
- 50 g Bresc Beamster garlic puree
- 40 g Bresc premium basil pesto
- 30 g butter
- 1 bay-leaf
- salt and pepper

### USED BRESC PRODUCTS



Dutch garlic Beamster  
garlic puree 450g



Freshly chopped onion  
450g



Premium Basil Pesto  
450g

### PREPARATION METHOD

Fry the onions gently until they are nicely transparent. Peel the parsnips and chop into small chunks. Add it to the onion and fry the garlic puree with it, then add the bay-leaf. Add the vegetable stock and bring to the boil; allow cook on a gentle heat for 20 to 25 minutes. Remove the bay-leaf and add the cream. Puree the soup and season with salt and pepper. Serve the soup in a bowl and garnish it with drops of pesto.