

Creamy parsnip soup, maple syrup, old cheddar crumble and goat cheese |

Recipe for 12 Tapas

Description

A comforting parsnip and mapple syrup chilli creamy topped with a cheese crumble.

Note

It is better to let the crumble dry on a baking sheet overnight before baking, the result will be much better. Especially on the shape of the mottons, and the baking will be less time consuming too.

Gluten free option if you don't use crumble.

Ingredients

Parsnip creamy

- 150 Gr Onion
- 500 Gr Parsnip
- 1 Liter(s) Vegetable stock
- 100 Ml 35% cooking cream
- 3 Dash Maple syrup

Cheddar and goat's cheese crumble

- 20 Gr Old cheddar
- 35 Gr Dry goat
- 75 Gr Flour
- 4 Turn(s) Fresh ground black pepper
- 1 Pinch(es) Salt
- 25 Gr Butter
- 8 Sprig(s) Chives

Finish

- 75 Gr Parmesan
- 6 Sprig(s) Chives

Preparation

- Preparation time **45 mins**
- Preheat your at **0 F°**

Preparation

Peel the parsnips and cut them into cubes.

Coarsely crumble the dry goat cheese.

Cut the butter into small cubes and keep it in the fridge.

Sift the flour.

Chop the chives and make shavings of Parmesan cheese.

Parsnip creamy

Brown the chopped onion with 1 tablespoon of olive oil in a large saucepan, then add the parsnips and the broth. Add salt and pepper and cook for about 40 minutes.

When the parsnips are cooked, blend the soup, add the cream and adjust the seasoning if necessary.

Keep it warm.

Cheese crumble

In the bowl of a stand mixer, pour the flour, salt, pepper, cheddar and goat's cheeses and the butter cubes. Mix all of it together for 2-3 minutes. Continue to mix until it forms little clumps. You can now transfer the mix to a baking sheet with parchment paper and cook for 5-6 minutes, remove from stove, mix and put back in for 5-6 minutes. Repeat this process 2 more times.

Once done, let cool before using.

Plating

Simply garnish the panna cotta with the crumble and chives.

Bon appétit!