

CARAMELISED PARSNIP AND SWISS BROWN MUSHROOM VELOUTE

Serves 2

½ cup caster sugar
2 Tbsp tarragon vinegar
1 cup vermouth
2 white onions, finely diced
4 cloves garlic, sliced
2 parsnips, peeled and chopped
2 Tbsp unsalted butter
2 Tbsp plain flour
600g Swiss brown mushrooms, sliced
1L chicken stock
300ml cream
1 bunch dill, chopped
salt flakes and freshly-milled black pepper
2 Tbsp light sour cream
2 tsp truffle oil
crusty bread, to serve

1 Set a large saucepan over a high heat and pour in the sugar. Cook until well-browned, then add the vinegar and vermouth. Simmer until the caramel melts, then pour into a bowl and set aside.

2 Return the saucepan to the heat and sauté the onions, garlic and parsnips in butter for 5 minutes, until well-browned. Sprinkle on the flour and cook until the mixture begins to stick to the bottom of the saucepan. Pour in the caramel mixture, mushrooms and stock, then simmer for 20 minutes, until thickened.

3 Add the cream, bring to a boil, then purée with a stick blender. Fold in the dill, season with salt and pepper, then ladle into bowls. Garnish with some sour cream and a drizzle of truffle oil, and serve with crusty bread.