



*Napa Valley pear and parsnip soup with crispy parsnips and sage**

YIELD: 18 PORTIONS

INGREDIENTS

Garlic cloves, smashed 9 ea.
Shallots, medium, sliced 15 ea.
Grapeseed or light flavored oil 6 Tbsp.
Celery stalk, sliced 4 ea.
Pears, medium, flavorful and ripe, 18 ea. peeled and diced
Parsnips, medium, peeled and diced 24 ea.
Water or vegetable stock 4 1/2 qt.
Thyme sprigs, fresh, chopped 6 ea.
Sage leaves, fresh, chopped 9 ea.
Salt 2 tsp.
Black pepper, ground as needed
Cream or half and half (optional) as needed
Crispy Parsnips and Sage as needed

DIRECTIONS

1. Sweat the garlic and shallots in the olive oil until they begin to become translucent and aromatic.
2. Add the celery, pears and parsnips and continue to sweat until the items are all very hot.
3. Add the water or vegetable stock.
4. Bring to a simmer and cook for 40 minutes or until all the vegetables are completely tender with no resistance.
5. Strain the vegetables from the broth, reserving both.
6. Place the solid vegetables in a blender and add enough broth to cover. Blend until completely smooth and add broth to achieve desired soup consistency. Strain through a strainer.
7. Reheat the soup, seasoning to taste with fresh herbs, salt and pepper, adding cream if desired.
8. Garnish with Crispy Parsnips and Sage.