

# Pear and Parsnip Soup

<b>Ingredients:</b> 2 Large onions 2 cloves garlic 1 sprig fresh thyme 1 tablespoon olive oil 1 ½ Kg Parsnip 1kg pears Fresh chicken stock Salt and pepper to taste Fine slice Blue Cheese to garnish each bowl of soup	<b>Equipment:</b> Green chopping board Large kitchen Knife Large stock pot Wooden Spoon Vegetable peeler Stick blender Measuring scales Measuring spoon
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## Method:

<ol style="list-style-type: none"><li><b>1.</b> Peel garlic and onions. Finely slice onion and garlic.</li><li><b>2.</b> Strip leaves from thyme stem and finely chop.</li><li><b>3.</b> Heat oil in a large stock pot and fry onions, garlic and fresh thyme until onions are transparent.</li><li><b>4.</b> Peel parsnip and pear, remove core from pears. Slice parsnip and pear and add to the pot. Pour in chicken stock to just cover. Season with salt and pepper.</li></ol>	<ol style="list-style-type: none"><li><b>5.</b> Cook until parsnip is cooked through. Using a stick blender blend soup until smooth. Taste soup and adjust the seasoning.</li><li><b>6.</b> Serve with a thin slice of blue cheese to garnish.</li></ol>
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