

PEAR & PARSNIP SOUP WITH CORIANDER

Serves 8

4 T. unsalted butter	2 lbs. parsnips peeled & sliced
2 shallots minced	8 c. chicken stock
2 t. ground coriander	1 c. heavy cream
1 ripe pear peeled & cubed	2 T. fresh minced cilantro
2 potatoes peeled & cubed	

Melt butter and sauté shallots for 3 min. Add ground coriander, pear & potato and cook over low heat 10 min. Add parsnips & stock. Simmer 45 min. until the potatoes are cooked. Put thru a food processor or mill [or use immersion blender]. Return to pan, add cream, season with salt/pepper to taste. Heat thru and serve with garnish of chopped cilantro.