



Potato, Parsnip & Chorizo Soup

The deep smoked paprika flavour of chorizo and the strong sweet taste of the parsnip, add flavour and texture to this warming soup.

Ingredients

50g butter
225g potatoes, peeled and chopped
225g parsnips, peeled and chopped
175g onions, chopped
850ml chicken or vegetable stock
150ml milk, or half milk half cream
225g chorizo sliced into rounds about ¼ cm thick
2tbsp parsley, chopped
Salt and pepper
Your favourite variety of Nairn's Oatcakes

Method

1. Melt the butter in a saucepan over a medium heat, add the potatoes, parsnips and onions and season with salt and pepper.
2. Turn the heat down to low, put the lid on and continue to sweat the ingredients, stirring occasionally for 10 minutes.
3. Add the stock, increase the heat to medium, bring to a simmer and continue cooking until the vegetables are soft.
4. Liquidise the soup, add the milk and taste for seasoning.
5. Fry the chorizo until nice and crisp, reserving the oil.
6. Serve the soup with 6 slices of the chorizo and drizzle the leftover oil on top.
7. Now enjoy it with your favourite variety of Nairn's Oatcakes.