



Bramley and Parsnip Soup with Black Pudding Croutons

The Selborne Arms - Selborne, Hampshire

 **Preparation time:**

 **Cooking time:**

 **Serves: 4**

Ingredients

1200ml/20fl oz boiling water/stock
10oz/293g Bramley apple (chopped)
11oz/315g parsnips (chopped)
5oz/ 143g onions (chopped)
1oz/27g butter
Malden sea salt
White pepper
1 small clove of garlic
Black pudding

1. Sweat off onions and parsnips in butter with salt and pinch of white pepper until soft without colour.
2. Add apple to soft parsnip, onions and sweat for 3-4 minutes.
3. Add water and simmer gently until the apple breaks down.
4. Blend and push through sieve to remove the coarse fibre. Correct seasoning.
5. Cut black pudding into cubes and sauté in a pan with vegetable oil.
6. Add black pudding croutons to soup and serve.

