

SUGGESTED PAIRINGS

Le Clos Jordanne
Village Reserve
Chardonnay



Serves 6

1 lb Parsnip, peeled and roughly diced
1/2 med Onion, diced
2 cloves Garlic, sliced
2 Tbsp Butter
3 cups Water
Salt & Pepper to Taste

Sweat onion and garlic in butter.
Add salt, pepper and parsnips and continue to
cook for a further 2 minutes.
Add water and simmer over medium heat until
parsnips are tender (roughly 30 minutes).
Purée in blender and adjust seasoning to taste.

Recipe by David Penny,
Chef Great Estates of Niagara