



# White Velvet Soup

Recipe: Bob and Robin Young, Boise, Idaho

Recipe: adapted from Giada De Laurentiis, *Giada's Holiday Handbook - 'Tis the Season*

Total Time: 1 hr 5 min      Prep: 25 min      Cook: 40 min

Yield: 6 servings      Level: Intermediate

## **Ingredients:**

2 T Garlic Infused Olive Oil, plus for drizzling  
4 med Parsnips, chopped into 1-inch pieces (about 1 pound)  
1 med Rutabaga, chopped into 1-inch pieces  
2 stalks Celery, chopped  
2 bulbs Fennel, trimmed and chopped into 1-inch pieces  
1 med White Onion, chopped  
2 t Celtic Fine Sea Salt  
1/2 t Fennel seeds, or you can substitute the same amount of Caraway Seeds or Anise Seeds  
3 Bay Leaves  
1 1/2 c unsweetened Almond Milk  
Crispy cooked Bacon, chopped, for garnish  
Grated Parmesan, for garnish

## **Ingredients Pomegranate Gremolata:**

1/2 c chopped fresh Italian Parsley  
1/4 c Pomegranate Seeds, Ariels  
1 t Lemon Zest  
1/8 t Celtic Fine Sea Salt

## **Directions:**

Heat the olive oil in a 3 1/2-quart Dutch oven medium-high heat. Add the parsnips, celery, fennel, onion, salt and fennel seeds. Reduce the heat to medium and cook for 6 to 8 minutes, stirring occasionally with a wooden spoon. Add 4 cups water and the bay leaf to the pan, and stir. Bring to a simmer, reduce the heat to medium-low, and cover with a lid. Simmer for 30 minutes, or until the vegetables are very soft. Allow to cool slightly.

Puree the soup in two batches - no need to remove the bay leaves - adding half of the almond milk to each batch. Return the soup to the Dutch oven, and heat to warm through-- alternatively, pour the soup into a slow cooker and keep warm on the low setting. Serve garnished with bacon, Parmesan and pomegranate gremolata.

## **Directions Pomegranate Gremolata:**

In a bowl, mix together the parsley, pomegranate seeds, lemon zest and salt.