

Parsnip cream soup with dates

Cuisine: **German**
Food category: **Vegetarian dishes**



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Program steps

Preheating: 200 °C

1	Petersilienwurzelcremesuppe - anbraten	Combination	25 %	Termination by time	00:03 hh:mm	180 °C	100 %	
2	wenden	Combination	25 %	Termination by time	00:03 hh:mm	180 °C	100 %	
3	ablöschen	Combination	25 %	Termination by time	00:02 hh:mm	140 °C	100 %	
4	Brühe auffüllen	Steaming		Termination by time	00:40 hh:mm	99 °C	50 %	
5	Sahne hinzugeben	Steaming		Termination by time	00:10 hh:mm	99 °C	50 %	
6	Gebackene Medjool mit Feta - vorheizen auf 230°C	Combination	20 %	Termination by time	00:03 hh:mm	220 °C	100 %	

Ingredients - number of portions - 10		
Name	Value	Unit
parsley root	750	g
potatoes	250	g
clarified butter	75	g
shallot	125	g
leek	2	pcs
parsley	25	g
noilly prat	60	ml
dry white wine	250	ml
vegetable broth	1400	ml
sea-salt	30	g
pepper white whole	4	g

Directions

Parsley root cream soup: Peel parsley root and potatoes and cut into large cubes. Peel the light shallots and also cut into large cubes.

Preheat a non-stick deep GN container in the combi steamer at 180°C / 25% humidity / 100% fan speed with the clarified butter, then lightly sweat the root, potatoes, and shallots until translucent for 6 minutes, stirring once halfway through.

Then reduce the temperature to 140°C with the other parameters remaining the same and deglaze with white wine, allowing it to reduce for 2 minutes.

Next, switch to steam mode and add the vegetable broth / spices and allow to steam for 40 minutes. Fill with cream

nutmeg	2	g
cream 12%	500	ml
pancetta	20	pcs
medjool dates	20	pcs
feta cheese	100	g

Nutrition and allergens	
Allergens: 1 Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	172.2 kJ
Carbohydrate	14.1 g
Fat	10.5 g
Protein	4.8 g
Water	0 g

and allow to steam for another 10 minutes.

Then purée the soup and strain, adjusting seasoning if necessary.

Baked stuffed wrapped Medjool dates: Cut the dates lengthwise halfway, remove the pit, and fill with a long piece of feta, squeeze the date together and wrap with pancetta (20 slices) tightly. Place with the overlapping side of the pancetta down on a non-stick turning plate and grill in the combi steamer at 220°C / 20% humidity / 100% fan speed for 3 minutes.

Decoration: Cut parsley and chives (2 stalks) into fine strips and rings and sprinkle over the soup.