

# SOUP IT FORWARD THE SOUP SISTERS WAY!

Get ready to prepare Apple-Parsnip Cream Soup with Chorizo Sausage



Chef Liana Robberecht is a leader in many realms. A celebrated chef with a long list of accomplishments that include awards from Women Chef & Restaurateurs, Canadian Restaurant & Bar Show and La Chaine de Rotisseurs. With everything she does, Liana hopes to connect with others and create meaningful change. It is her dedication to culinary arts, and her generosity of spirit and creativity that defines her – a woman who inspires others to become the best versions of themselves.



*Most of us associate soup with a treasured childhood memory of being cared for by a person who loves us very, very much. In my memory, that person is my mother. A bowl of her soup gave me the satisfied comfort I couldn't find anywhere else. Making soup is the perfect way to remember how it feels to have someone take care of you.*

*For vegetarians at your table, use vegetable stock instead of chicken and omit the chorizo. And for the lactose-intolerant, simply replace the cream with stock.*

—Liana Robberecht



## **Apple Parsnip Cream with Chorizo Sausage**

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**The Soup Sisters and Broth Brothers Cookbook  
by Liana Robberecht**



Makes about 4 servings

1/4 cup (60 mL) **butter**

2 **Gala apples**, peeled, cored and diced

2 cups (500 mL) peeled and diced  
**parsnips**

1/2 large **onion**, finely chopped

2 Tbsp (30 mL) finely chopped **shallots**

2 Tbsp (30 mL) minced **roasted red  
pepper**

1 Tbsp (15 mL) minced **roasted garlic**

1 1/2 tsp (7 mL) peeled and grated **fresh  
ginger**

1/2 tsp (2 mL) ground **allspice**

1/4 tsp (1 mL) **dried thyme leaves**

2 1/2 cups (625 mL) **chicken stock**

1 cup (250 mL) **whipping cream**  
(35% MF)

1/2 cup (125 mL) **vermouth**

1/2 cup (125 mL) **olive oil**

Juice of 1 **lemon**

1 fresh (uncooked) **chorizo sausage**,  
casing removed

1 tsp (5 mL) **sea salt**

1 tsp (5 mL) **pepper**