

PARSNIP VICHYSOISE WITH APPLE HORSERADISH OIL AND ROASTED SHIITAKE CHIPS

Yield: 6 portions as a first course

Ingredient	Amount
<i>Roasted shiitake chips</i>	
Shiitake mushrooms, thinly sliced	¼ cup
Canola oil	1 Tbsp.
<i>Parsnip vichyssoise</i>	
Canola oil	3 Tbsp.
Onion, chopped	½ cup
Celery, chopped	½ cup
Parsnips, peeled, sliced ¼ inch thick	1 lb.
Garlic, minced	2 Tbsp.
Leeks, whites only, chopped	6
White wine	1 cup
Yukon gold potatoes, peeled, cut 1 inch	½ lb.
Chicken stock or water	2 qt.
Salt and pepper	to taste
Heavy cream	1+ cup
Lemon juice	as needed
<i>Apple horseradish oil</i>	
Braeburn apple, finely julienned	½ cup
Horseradish, freshly grated	1 tsp.
Canola oil	½ cup
Salt	to taste
Chives, thinly sliced	1 Tbsp.

Method

1. *For the roasted shiitake chips:* Toss the shiitake mushrooms with 1 tablespoon of canola oil. Place in a single layer on a Silpat mat. Cover with a piece of parchment paper and another sheet pan. Bake in a 250°F oven until golden brown and crisp, approximately 30 to 45 minutes. Set aside for garnish.
2. *For the parsnip vichyssoise:* In a heavy-bottomed pot, heat 3 tablespoons of canola oil. Add the onions, celery, parsnips and garlic and sweat the vegetables on a low flame, covered, until translucent, about 5 minutes. Add the leeks and cook another 5 minutes. Pour in the wine and cook until dry. Add the potatoes and cover with chicken stock or water. Salt and pepper to taste. Let simmer over medium heat for about 30 minutes. When the vegetables are tender, blend until smooth using an immersion blender. Stir in the heavy cream and adjust the seasoning with salt, pepper, and lemon juice.
3. *For the apple horseradish oil:* Combine the apple, horseradish, and canola oil. Season with salt.
4. *To serve:* Top each hot bowl of soup with a little bit of the apple mixture, lean a shiitake chip on top, and sprinkle with chives.