



Truffle, Bacon and Parsnip Festive Soup with Fresh Thyme and Hazelnuts

Festive Flavours 30-35 Minutes • 1 of your 5 a day

11A

Find all your unchilled Market items in bag A.



Onion



Parsnip



Garlic Clove



Thyme



Chicken Stock Paste



SlooOW Stone Oven White Baguette



Hazelnuts



British Smoked Bacon Lardons



Truffle Zest



Creme Fraiche



Pantry Items
Oil, Olive Oil

Before you start

Our fruit and veg need a little wash before you use them! Wash your hands before and after prep.

Cooking tools

Saucepan, lid, baking tray, rolling pin, frying pan, hand blender and bowl.

Ingredients

Ingredients	Quantity
Onion	1
Parsnip**	4
Garlic Clove**	2
Thyme**	1 bunch
Chicken Stock Paste	15g
SlooOW Stone Oven White Baguette 3) 11) 13)	1
Hazelnuts 2)	25g
British Smoked Bacon	90g
Lardons**	90g
Truffle Zest	1 sachet
Creme Fraiche** 7)	75g

Pantry	Quantity
Water*	800ml
Olive Oil*	2 tbsp

*Not Included **Store in the Fridge

Nutrition

Typical Values	Per serving	Per 100g
for uncooked ingredient	735g	100g
Energy (kJ/kcal)	2427 /580	330 /79
Fat (g)	40.0	5.4
Sat. Fat (g)	12.6	1.7
Carbohydrate (g)	39.6	5.4
Sugars (g)	14.8	2.0
Protein (g)	17.1	2.3
Salt (g)	3.16	0.43

Nutrition for uncooked ingredients based on 2 person recipe.

Reference Intake of an average adult (8400kJ/2000kcal).

Allergens

2) Nuts **3)** Sesame **7)** Milk **11)** Soya **13)** Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens.

Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, mollusc, milk, egg, mustard, celery, soya, cereals containing gluten and sulphites.


Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email. Be careful when adding water to hot pans while cooking.

Contact

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Prep Time

a) Preheat your oven to 220°C/200°C fan/gas mark 7.

b) Halve, peel and chop the **onion** into small pieces.

c) Trim the **parsnips**, then chop into 2cm chunks (peel first if you prefer).

d) Peel the **garlic cloves**.

e) Strip the **thyme leaves** from their stalks and roughly chop (discard the stalks).



Fry the Bacon

a) While the **bread** bakes, roughly crush the **hazelnuts** in the unopened sachet using a rolling pin.

b) Heat the **olive oil** (see pantry for amount) in a small frying pan on medium-high heat.

c) Once hot, add the **bacon** and fry until it starts to brown, 4-5 mins. **IMPORTANT:** Wash your hands and equipment after handling raw meat. Cook *bacon thoroughly*.

d) Add the **hazelnuts** and remaining **thyme**, then remove from the heat and set aside.



Into the Pot!

a) Heat a drizzle of **oil** in a large saucepan on medium-high heat. Add the **onion** to the pan and stir-fry until softened, 4-5 mins.

b) Once the **onion** is softened, add the **parsnip, garlic cloves, chicken stock paste, half the thyme** and the **water** (see pantry for amount) to the pan.

c) Bring to the boil, then reduce the heat to medium and cover with a lid. Leave to simmer until the **parsnips** are soft, 20-25 mins.



Time to Blend

a) Once the **parsnips** are soft, remove the **soup** from the heat and carefully blend, using a hand blender, until smooth, 1-2 mins.

b) Stir through the **truffle zest** and **three quarters** of the **creme fraiche**, then season to taste with **salt** and **pepper**. **TIP:** If you want your soup a little thinner, add a splash of water.



Bake the Bread

a) Meanwhile, remove the **bread** from the packaging and pop onto a baking tray.

b) Bake on the middle shelf of your oven until toasted and golden, 10-12 mins.

c) Once baked, leave to cool for 5 mins before cutting into thick slices.



Serve Up a Festive Treat

a) Divide your **soup** between 2 serving bowls.

b) Top with a swirl of the remaining **creme fraiche**.

c) Spoon over the **bacon and hazelnut mixture** from the pan and partially swirl into the **soup**.

d) Serve your **baguette slices** on the side to finish.

Enjoy!

