



Truffled Parsnip & Parmesan Bruschetta

Ingredients

- 1 mini ciabatta, cut into twelve ½cm slices
- 1 garlic clove, halved
- 50g butter
- 3 large parsnips, halved and quartered, cored and cut into 1cm cubes
- 1 tsp truffle oil, plus more to serve if you like
- 2 tbsp olive oil, plus more to serve
- Handful rocket leaves
- 50g parmesan shavings

Method

1. Heat a pan and toast the bread for about 2 mins on each side until golden and marked. Rub the cut side of the garlic clove over each piece.
2. Heat the butter in a large frying pan. Add the parsnips, season with sea salt and freshly ground black pepper, then cook over a medium heat, shaking regularly until golden and softened, about 20 mins. Add a splash of water if you need to. Remove from the heat and whizz to a purée in a food processor with both of the oils. Season to taste. Set aside at room temperature if serving on the day. Can be chilled up to 2 days ahead.
3. To serve, top the toasts with the truffled parsnip mix (it should be room temperature), scatter with rocket leaves and parmesan shavings, then drizzle with a little more olive oil or truffle oil.

So sweet. So fresh. So tasty!

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