

PARSNIP & PARMESAN BRUSCHETTA

Ingredients

- 3 tbsp butter
- 3 large parsnips, halved and quartered, cored and cut into 1 cm cubes
- 2.5 tbsp extra virgin olive oil, plus some more to serve
- 1/2 cup arugula
- 1/3 cup parmesan
- Salt & pepper
- 1 mini ciabatta roll (optional)
- 1 clove garlic (optional)

Directions

1. Heat the butter in a large frying pan.
2. Add the parsnips, seasoning with salt & pepper.
3. Cook over a medium heat, shaking regularly until golden and softened, about 20 min (add a splash of water if you need to). Remove from the heat and whizz to a purée in a food processor with the oil. Season to taste. Set aside at room temperature if serving on the day. Can be chilled up to 2 days ahead.
4. If desired, thinly slice a ciabatta roll, heat a griddle pan and toast the slices of ciabatta for about 2 mins on each side until golden. Cut a clove of garlic in half and rub the cut side of the garlic over each piece.
5. To serve, top the toasts with the parsnip mix (it should be room temperature), scatter with arugula and Parmesan shavings, then drizzle with a little olive oil.