

# Velvety Winter Soup

Recipe By Rivky Kleiman



Cooking and Prep:  1  
h 45 m

Serves:  8

No Allergens

**Preference:** Parve

**Difficulty:** Medium

**Occasion:** Passover, Yom  
Kippur

**Diet:** Paleo, Gluten Free, Low  
Carb

**Source:** Family Table by  
Mishpacha Magazine

My favorite memories of winter always include a winter wonderland scene that concludes with warming up to a steaming cup of cocoa or soup. Here is a soup that I developed with winter in mind, but the flavor is so terrific I think I'll be making it all year round.

## Ingredients (13)

### Main ingredients

- 1 head garlic, top sliced off
- 3 tablespoons **Bartenura Olive Oil**, divided
- 5 small zucchini
- 2 medium-sized onions

- 4 parsnips
  - 1 small turnip
  - 1 tablespoon kosher salt
  - 1/2 teaspoon black pepper
  - 1 tablespoon **Tuscanini Balsamic Vinegar**
  - 8 cups beef broth or 8 cups water plus 2 tablespoons beef powder
  - 3 tablespoons fresh dill or 1 teaspoon dill flakes or 9 cubes **Dorot Gardens Frozen Dill**
  - 1–2 teaspoons lemon juice
  - 1 teaspoon salt
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## Start Cooking

### Make the Soup

1. Preheat oven to 375 degrees Fahrenheit (190 degrees Celsius). Line a baking sheet with Gefen Easy Baking Parchment Paper. Take a small piece of aluminum foil and place the garlic bulb in the middle. Drizzle one tablespoon olive oil over the garlic bulb. Wrap the bulb tightly and place it in the corner of the baking sheet.
2. Peel and slice the zucchini, parsnip, turnip, and onion into chunks. Spread the vegetables on the baking sheet. Drizzle with two tablespoons olive oil, kosher salt, and pepper. Toss well.
3. Roast vegetables in the oven for 30 minutes. Remove baking sheet from the oven and drizzle balsamic vinegar over the vegetables. Mix well and return to the oven for an additional 30 minutes, then remove from oven and allow to cool somewhat.
4. Pour beef broth into 6-quart pot. Unwrap garlic bulb and push out the garlic cloves from the bottom. Transfer to the pot, along with the rest of the roasted vegetables. Bring to a boil. Lower heat and add dill, lemon juice, and additional one teaspoon salt. Simmer for 30 minutes until vegetables are tender. Purée soup with a stick blender before serving.