

# CREAM OF TURNIP AND CARAMELIZED ONION

**PORTIONS : 6**

## **INGREDIENTS**

- 6 onions, finely chopped
- 3 tablespoons balsamic vinegar
- 1 tablespoon honey
- 60 ml (1/4 cup) butter
- 3 white turnips, peeled and diced
- 2 cups vegetable or chicken broth
- 2 cups milk
- 1 cup 15% cream
- Salt and pepper

## **PREPARATION**

1. In a pot, sauté the onions in the butter until golden (caramelized). Add the balsamic vinegar and the honey, then remove from heat. Remove a third of the onions and keep aside.
2. Add the turnip and milk to the pot. Bring to a boil on medium heat, while constantly stirring, to avoid the milk from sticking. Cover and let simmer about 20 minutes, until the turnip is soft.
3. With a hand mixer, blend the soup until it is smooth. Adjust the seasoning.
4. Garnish with croûtons and the rest of the caramelized onions.