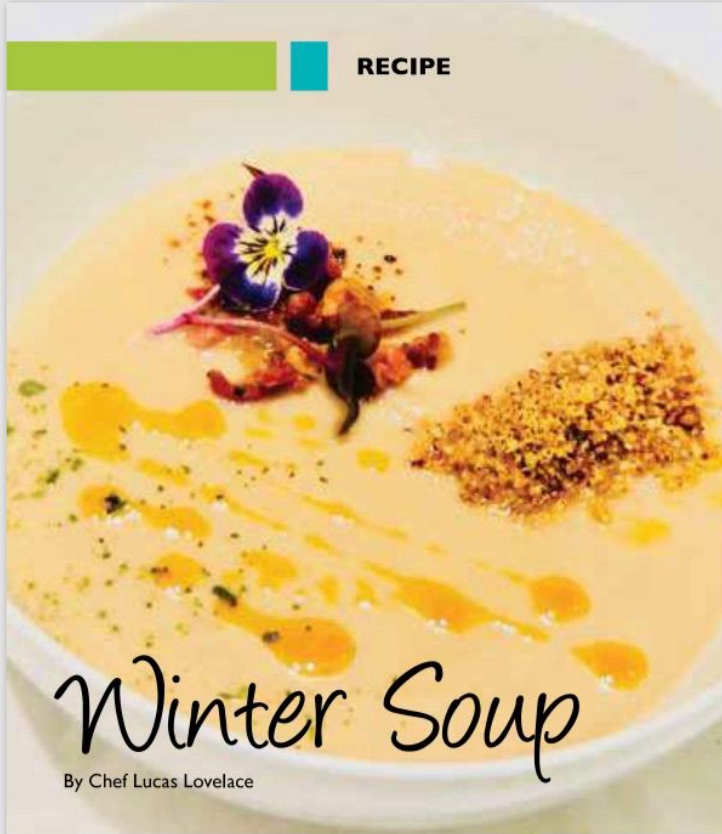


RECIPE



# Winter Soup

By Chef Lucas Lovelace

Serves Four

**Ingredients:**

- 3 Tablespoons Olive Oil
- 1 yellow onion, thinly sliced
- 2 cloves of garlic, sliced thin
- 1 head of white cauliflower, roughly chopped
- 2 parsnips, peeled and sliced thin
- 2 Yukon gold potatoes, peeled and chopped
- 2 sprigs of Sage
- 1 Parmesan Rind
- 1 Dried Bay Leaf
- Pinch of Crushed Red Chile Flakes
- Salt
- Homemade Hearty Chicken Stock



**Garnishes:**

- 4 Ounces Pancetta, cooked till crisp
- Pecans, Crushed
- Chile Oil (Store bright is fine)
- Edible Flower

Add the olive oil to a large pot or rondeau, and add onions and garlic over moderate heat. Sweat for about ten minutes, sprinkling small fingers full of salt, releasing the aromatic's flavor yet not allowing them to brown. Add the cauliflower, parsnips, potatoes, sage, Parmesan rind, bay leaf, and Chile flakes, and cook over medium heat for twenty minutes, adding more oil if necessary, to coat the bottom of the pan. Stir regularly. Add enough chicken stock to cover the vegetables, simmering for eighteen minutes. Let the soup rest off the heat for ten minutes. Remove the Parmesan rind and bay leaf. Carefully purée the soup in a blender; adjusting the seasoning for salt. Serve the Winter Soup with the crisp Pancetta, Pecans, and a drizzle of Chile Oil.

*Chef Lucas Lovelace is a private chef for the residents of Los Altos Hills. See more at [www.lucaslovelace.com](http://www.lucaslovelace.com).*

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