



A LONG ESTABLISHED FAMILY FIRM

Close House Farm Otley Road Skipton BD23 6DR
Telephone: 01756 792491 or 794484 Fax: 01756 791696

E-mail: worldsfinest@tncook.co.uk Internet: www.tncook.co.uk

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THE WORLD'S FINEST RANGE COOKERS

Parsnip Vegetable Bake by David Pengelly

Ingredients

450g (1 lb) Carrots, peeled and sliced
450g (1 lb) Parsnips, peeled and sliced
2 Sweet potatoes, peeled and sliced
2 Leeks, sliced
150ml Vegetable stock
300ml Double cream
Seasoning

Method

- Layer the vegetables in a buttered dish, season well, mix the cream and pour over the vegetables
- **AGA:** Bake in the roasting oven with the grid shelf on the floor and cook until the vegetables are tender - approximately 50 minutes.
- **Everhot:** place into the oven (set at 220°C) with the oven shelf on the floor and cook until the vegetables are tender - approximately 50 minutes.
- Move to the AGA simmering oven / Everhot lower oven (110°C – 120°C) to continue to slow-cook until ready to serve.