

# PARSNIP CRISPS GARNISH

Jay  
Halford

 Total Time: 3hr

 Prep: 5min

 Cooking: 2hr 55min

 Storage: 7 days in airtight container

## Ingredients:

- Parsnips
- Salt
- Black pepper
- Olive oil

Equipment needed: Chopping board, Vegetable peeler, Oven, Baking tray

## Method:

Using a swivel blade peeler, peel long strips from the parsnips (including the peel) and place in to a large bowl with a good drizzle of olive oil so it just about coats them.

Season with salt and pepper and toss well.

Arrange the parsnip strips in single layers on multiple baking trays.

Roast in the oven for 2-3 hours minutes on 120c turning every half an hour, until golden and crisp.

Allow them to totally cool before removing from the tray