



shadow of the Magpie

BEET & WALNUT SOUP

The broth ran dark as a storm-torn sky, its hue of deep garnet so close to black that even the sharpest candlelight seemed to shy away.

INGREDIENTS

- **Four beets**, gathered from darkwood soil
- **Two TBSP of olive oil**, pressed from the olives of the southern demes, a golden liquid that caught light like fire
- **Two sweet onions**, caramelized by patient hands
- **Three cloves of garlic**, whispered to ward off low spirits
- **A pinch of smoked paprika**, red as the banners of Bleakscale
- **Four cups of the clear broth of dawn** (vegetable or chicken)
- **Half a cup of toasted walnuts**, broken into winged fragments
- **A dollop of sour cream**, pale as hoarfrost
- **Sprigs of thyme** from the foothills of Cordael, to scent the air with memory of home

METHOD

1. Preheat & Roast Beets:
2. Preheat oven to 400°F (200°C). Toss beet wedges with 1 tbsp olive oil, salt, and pepper. Spread on a baking sheet lined with parchment. Roast 35–40 minutes until tender when pierced with a fork. Let cool slightly, then peel and roughly chop.
3. Caramelize Onions:
4. While beets roast, heat 1 tbsp olive oil in a large saucepan over medium heat. Add sliced onions and 1/4 tsp salt. Cook, stirring occasionally, 15–20 minutes until onions are golden and sweet.
5. Add Garlic & Paprika:
6. Add minced garlic and smoked paprika to the onions. Cook 1–2 minutes, stirring constantly, until fragrant.
7. Simmer Soup:
8. Add roasted beets to the saucepan. Pour in broth. Bring to a simmer over medium heat, then reduce to low and cook 10 minutes.
9. Blend Smooth:
10. Using an immersion blender, puree soup until smooth. (Alternatively, transfer in batches to a blender, then return to the pot.)
11. Add Walnuts & Adjust Seasoning:
12. Stir in 1/2 cup toasted walnuts. Taste and adjust salt and pepper as needed.
13. Serve:
14. Ladle soup into bowls. Swirl in sour cream to create a marbled pattern. Top with crushed walnuts shaped like tiny wings and garnish with a thyme sprig.

