Creamy Roasted Parsnip Soup

10 pounds parsnips, peeled and cut into ½ inch pieces
15 carrots, peeled and cut into ½ inch pieces
¼ cup and 1 tablespoon olive oil
Sea salt and ground black pepper to taste
5 large onion, diced
15 stalks celery, diced
¼ cup and 1 tablespoon butter
15 cloves garlic

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Directions:
1. Preheat oven to 425 degrees.
2. Place parsnips and carrots into a mixing bowl and sprinkle with 1 tablespoon olive oil. Toss to coat the vegetables with oil, then season to taste with salt and pepper. Spread vegetables evenly over a baking sheet.
3. Roast in preheated oven until the parsnips are tender and golden brown-about 30 minutes.
4. Heat remaining 1 tablespoon of olive oil in a large saucepan over medium heat. Stir in onion and celery. Cook and stir until vegetables have softened and onion is turning golden brown, about 7 minutes. Reduce the heat to low and stir in the butter, garlic, brown sugar, and roasted parsnips and carrots. Continue to cook and stir until all vegetables are very tender and beginning to brown, about 10 minutes.
5. Season with the ginger, cardamom, allspice, nutmeg, and cayenne pepper; stir for 1 minute. Pour in the chicken stock, bring to a boil over medium-high heat. Reduce heat to medium-low, partially cover, and simmer gently until all of the vegetables are very tender, about 15 minutes.
6. Pour soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender, using a few quick pulses to get the soup moving before leaving it on to puree. Puree in batches until smooth and pour in clean pot. Alternatively, you can use a stick blender and puree the soup right in the cooking pot.
7. Stir in the milk and cream. Return to a simmer over medium-low heat. Season to taste with salt and pepper.