



Vegetables for the soup

Season: Autumn

Type: Main

Serves: 36 tastings

From the garden: Thyme

Class focus: Stripping herb from the stems & chopping

Equipment:	Ingredients:
Medium mixing bowl x 1 Chopping boards and knives Measuring cups Grater x 1	½ onion (finely chopped) 1 carrot (roughly grated) 1 celery stalk (finely chopped) 1 cup frozen corn kernels

What to do:

1. Wash the vegetables.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all the vegetables in a mixing bowl.
4. Pass it to the **Blue Group**.

Interesting terms:

Interesting techniques: Stripping herbs from their stems & chopping