

Vegetable Soup

Season: Winter

Type: Main

Serves: 32 tastings

From the garden: Pumpkin, sweet potato & fennel

Class focus: Washing & chopping various vegetables



| Equipment: | Ingredients: |
|---|--|
| <p>Large mixing bowl x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Serving bowl x 5 Small ladle x 5</p> | <p>½ pumpkin (skin-on, finely chopped) 2 sweet potatoes (skin-on, finely chopped) 1 fennel bulb (trimmed & finely chopped) 3 celery stalks (finely chopped) 1 carrot (skin-on, finely chopped) ½ cup rolled oats 2 bay leaves 1 teaspoon dried thyme 6 cups boiling water (from the kettle) 1 vegetable stock cube 1 teaspoon salt 10 grinds of pepper</p> |

What to do:

1. Wash all the vegetables.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all the ingredients in a large mixing bowl and cook until all vegetables are soft.
4. Serve into 5 large serving bowls with a small ladle in each.

For gluten free option:

Cook soup without rolled oats.