

Bow Tie Vegetable Soup

Season: Autumn

Type: Main

Serves: 36 tastings

From the garden: Thyme

Class focus: Boiling fresh pasta



Equipment:	Ingredients:
Small stockpot x 1 Wooden spoon x 1 Measuring cups Measuring spoons Kitchen scale Serving bowl x 5 Small soup ladle x 5	6 cups hot water from kettle 50g butter 3 sprigs thyme (leaves and stems all in) 2 vegetable stock cubes 1 teaspoons salt 10 grinds of pepper 1 quantity of bow tie pasta Please get the chopped vegetables from Yellow Group.

What to do:

1. Wash the herb.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all the ingredients **except pasta** in a small stock pot, bring it to a boil then simmer for 5 minutes or until vegetables are tender.
4. Remove the herb, add the pasta, stir gently until pasta is cooked, about 3-5 minutes.
5. Remove soup from heat.
6. Serve into 5 large serving bowls with a small soup ladle in each.