

Creamy Potato Soup

Season: Autumn

Type: Side

Serves: 36 tastings

From the garden: Potato, onion, thyme & rosemary

Class focus: Cutting vegetables into various sizes & using the blender stick



Equipment:

Large saucepan x 1
Wooden spoon x 1
Chopping boards and knives
Measuring spoons
Measuring cups
Serving bowl x 5
Small soup ladle x 5

Ingredients:

5 potatoes (skin-on, cubed – 2 cm)
2 carrots (skin-on, cut into 3cm lengths)
1 onion (quartered)
1 clove of garlic
3 sprigs thyme (whole)
2 sprigs rosemary (whole)
6 cups hot water from the kettle
1 vegetable stock cube
1 teaspoon salt
10 grinds of pepper

¾ cup milk

What to do:

1. Wash all the vegetables and herbs.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all the ingredients **except** milk in a large saucepan and bring it to a simmer until all vegetables are soft.
4. Remove from heat and remove all the herbs.
5. Use a blender stick to blend all ingredients until smooth.
6. Stir in milk.
7. Serve into 5 large serving bowls and with a small ladle in each.