

Golden Vegetable Soup

Equipment

Chopping board
Sharp knife
Saucepan
Wooden spoon
Potato peeler
Measuring jug

Skills

Soup making, Blending,

Heat Transfer

Conduction

Keywords

Top & Tail, Simmer, Sauté, Seasoning, Stock

Ingredients

500ml Water
1 stock cube (chicken or vegetable)
1 potato
1 Onion
1 Carrot
1 stick celery
Salt
Pepper

Method

1. Wash your hands.
Put on an apron
2. Collect ingredients and equipment
3. Peel and finely dice onion
4. Top and tail, peel and chop carrot
5. Peel and chop potato
6. Wash and chop celery
7. Make stock
8. Add a spoonful of oil to the saucepan and sauté vegetables
9. Add stock, seasoning and any herbs and spices
Simmer until vegetables are soft
10. Blend soup and serve.