

Pumpkin & Sweet Potato Soup

Season: Autumn

Type: Side

Serves: 36 tastings

From the garden: Pumpkin, sweet potato, onion, garlic & thyme



Equipment:	Ingredients:
<p>Small stockpot x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Blender stick Serving bowl x 5 Small ladle x 5</p>	<p>4 tablespoons olive oil 1 onion (skin-off, cut into quarters) 2 cloves garlic (skin-off, whole) ½ pumpkin (skin-off, cubed - 3cm) 2 sweet potatoes (skin-off, cubed - 3cm) 2 sprigs thyme (leaves only) 4 cups boiling water (from kettle) 2 stock cubes ½ teaspoon mixed spice 1 teaspoon salt 10 grinds of pepper ½ cup milk</p>

What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Put all the ingredients except milk in a small stockpot and bring it to a simmer until all vegetables are soft.
3. Remove from heat and use a blender stick to blend all ingredients.
4. Add in milk and stir until evenly mixed.
5. Serve into 5 large serving bowls and with a small ladle in each.