

# Pumpkin & Turnip Soup

Bialik College Kitchen Garden Program



## Ingredients:

- 2 tablespoons butter
- 1 tablespoon oil
- 2 cups pumpkin, cubed
- 2 cups turnips, cubed
- 1 cup celery, thinly sliced
- 1 onion, diced
- 2 cloves garlic, finely chopped
- 1 litre vegetable stock
- 1 bay leaf
- 1 tablespoon honey
- ¼ teaspoon nutmeg, grated
- ¼ teaspoon ground coriander
- salt/pepper

## Equipment:

- metric measuring cups/spoons
- saucepan
- ladle
- chopping board
- knife
- stick blender

## Method:

1. Heat butter and olive oil in a saucepan over medium heat. Stir in pumpkin, turnips, celery, onion and garlic.
2. Cook and stir the vegetables until they start to begin browning, about 10 minutes.
3. Add stock, bay leaf, honey, nutmeg, coriander and salt/pepper.
4. Cook for a further 20 minutes, remove bay leaf and blend soup using a stick blender.