

## Kitchen Garden at Collingwood College 2018

### Name of Recipe: Potato, Leek & Miso Soup

Volunteer Notes: Please serve this soup in our new small bowls, allowing 80mls per person. Help take the soup to the table, as it is hot.

There will be vegetable stock done for you. Your group will set the tables once the soup is cooking.

Note: Butter is optional-

| What to collect   | What to do  |
|---|---|
| 1 x stock pot w lid<br><br>50 gm butter<br>60 mls olive oil<br><br>2x brown onion, cut into ½-peeled & <b>sliced finely</b><br>2 stick celery washed & <b>finely diced</b><br>4x clove garlic-peeled/chopped<br>1-2 leeks, trim root off, cut into ½- <b>finely cut</b><br><br>2-3lt vegetable stock -hot<br>½ cup miso paste<br><br>1 and 1/2kg x potato, peeled-cut & shredded in processor<br><br>3 x bay leaf<br><br>10 x Sprigs parsley- picked/washed/chop<br>Salad spinner<br>Salt flakes/pepper | Collect ingredients. Read thru recipe, all students to prepare the aromatics first.<br><br>Prepare the onion, leek, garlic and celery. Measure the butter/oil into the pot. Sauté the aromatics on medium heat for 5 minutes.<br><br>Add the hot stock and miso. All students to peel and shred potatoes in food processor.<br><br>Add the shredded potatoes, bay-leaves, put a lid on to bring to the boil. Then turn to simmer and cook until potatoes are soft in the soup and turning mushy.<br><br>JUST before serving>>taste the soup. Season if needed. Add chopped parsley. |
| Measuring jugs w spouts<br>Ladles<br>Small soup bowls/trays   | Ladle soup into jugs and pour into the bowls.<br>An adult will carry the tray with soup to the tables.  |

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