Parsley Butter for Pumpkin Soup

1) Take the 500g block of butter on your bench, it should be very soft. Place it in a large bowl. Using the salt and pepper grinders put around a good teaspoon each of salt and pepper into the bowl.

2) Wash and shake dry 1½ cups of fresh parsley, then chop the parsley very finely. Add to the butter and stir until very well combined.

3) Take 2 pieces of alfoil from the pantry and lay flat on the bench. Put half the butter on each piece of foil and shape into an even sized "fat sausage". Roll up in the foil and twist the ends tightly (Find Jen if you need help with this stage). Place in the freezer for around 20 minutes to firm up.

4) Remove butter from the fridge, carefully remove all alfoil. Slice the butter into rounds about as thick as a pen, place on a plate and return to fridge until the soup is ready to serve. When the soup is in the bowl, place a single round of butter in the centee of the bowl, serve as the butter is melting.

Olive Croutons as a garnish for Pumpkin Soup

1) Set oven to 180 degrees Celcius. Take the 2 loaves of bread that are on your benchtop. On a chopping board cut 2 or 3 slices together at a time with the wavy edged knife in a sawing motion. Cut the bread into 16 squares (this sounds a bit particular but it will give you an idea of the size you need, cut the bread 4 times each way, find Jen if you need help with this).

2) Once you have done all of the bread take about ½ cup of olive oil and toss with the bread cubes in a large bowl, grind some salt and pepper over the bread, add a little parmesan cheese (maybe 1 tablespoon) and toss lightly together.

3) Take 2 flat trays from the pantry and line them with baking paper. Spread the croutons evenly out between the 2 trays and place them in the oven, cook them until they are dark golden (20 minutes at the most). You will need to check them constantly to avoid burning them, you can turn them with a spatula to help them brown.

4) Once they are cooked, remove them from the oven and allow them to cool on the stovetop. When the parsley butter is in the soup sprinkle the croutons generously over the top of the bowl before serving.