Pumpkin Soup with Parsley Butter and Olive Croutons

1) On your bench you should have:
4 containers of cooked pumpkin pieces (4 kg total)
2 containers of cooked potato pieces (2 kg total)
2 containers of chicken stock (2 litres total)

2) In your kitchen cupboard you will find a small stockpot with 2 handles.
Rough chop 2 leeks, using the milky white base of the cleaned stalk only (use brown onions if leeks are not available) and 2 cloves of garlic and then melt a good knob of butter (maybe 3/4 cup) over a low heat in the pot. Add the leek and the garlic to the pot and cook them until they are translucent (clear but not brown). Be careful not the burn the butter, you will need to stir the pot with a wooden spoon.

3) Add the chicken stock to the pot. Then add the pumpkin and potatoes, add a little salt and pepper, put a lid on the pot and bring to the boil. Stir the pot every now and again so that the vegetables do not stick to the pan and begin to burn. Once the stock starts to boil remove the lid and reduce the heat to medium, the pot should still be bubbling gently. Cook for around 20 minutes.

4) When the vegetables are soft, remove the pot from the heat. Very carefully pour the soup into the blender on your bench, Please get an adult to help you with this part of the recipe as it can be quite dangerous. It may be worthwhile allowing the soup to cool in a large bowl for a while if you have enough time. Wash your stockpot.

5) Pour the blended soup back into a clean stockpot, adjust the thickness of the soup with a little cream (come and find Jen if you need help with this). Add salt and pepper to taste. Return to the heat for a few minutes to allow the soup to warm up again. Pour the soup into bowls (there should be enough for 15 small serves), garnish with croutons and parsley butter and enjoy.

NOTE:
You might like to peel some potatoes and pumpkins and chop then up for the next class. They can then be placed under water in a stock pot, if you have time you can start to cook them as well.