

**Zucchini Soup**

**Season:** Summer/autumn

**Type:** soup

**Difficulty:** Easy

**Serves:** 40 tastes

**Fresh from the garden:** zucchini

**Source:** adapted from cookery the Australian Way

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| **Equipment:**  Chopping board  Chef’s Knife  Measuring spoons  Measuring jug  Large stock Pot  Stick Blender  Soup ladel | * **Ingredients:** * 1 kg zucchini * 250 g celery * 2 onions * 1 tbs olive oil * 2 tbs corn flour * 2 litres vegetable stock * 1 cup milk or soy milk * salt and pepper |

**What to do:**

1. Wash and chop all vegetables.
2. Heat oil in stock pot, add vegetables and sauté for 5 minutes.
3. Remove from heat and stir in flour.
4. Add pepper and stock, cook till tender (approx. 20 minutes)
5. Puree soup with stick blender, return to pan and add milk, reheat without boiling.
6. Serve.