

Hearty Harvest Soup support tasks

Equipment:	Ingredients
Vases Knife Cutting board and mat Other tools as required Stove top Saucepan with lid	Many and various

Method:

Remember to clean up your workstation as you go

Your tasks may vary from class to class.

Your first priority is to set up the dining room. Then you can focus on other tasks.

Gluten free pasta

Break this into tiny lengths, trying to keep all the pieces inside the container.

Fill the saucepan with water. Add 1 tsp salt.

Bring to boil with the lid on.

Add the pasta and cook for the amount of time stated on the packet.

When it is cooked, ask an adult to drain the water. Stir through 1tsp oil.

Put into as many serving bowls as there are tables.

Preparing flowers for vases

Half fill one jar with water for every table.

Remove the leaves from the bottom of flower stems so that the leaves are above water level.

Prepare a bunch of flowers for each table.



Garnish

Parsley:

Remove stems, tear leaves with your fingers or coarsely chop the leaves.

Chives:

Chop as small as you want.

Radish:

Thinly slice the globe radish, and soak in salty water.

When the soup is ready, garnish each of the bowls. Make it beautiful!

Folding

Washing

Drying