

Jerusalem Artichoke Soup with Mega Croutons

Season: Autumn or Winter

Serves: 40 tastes

Recipe source: adapted from taste.com.au

Fresh from the garden: Jerusalem artichokes, bay leaves, parsley

Equipment:	Ingredients:
Chopping boards	2 tablespoons olive oil
Knives	1 onion, finely chopped
Peelers	½ teaspoon garlic puree
3 medium bowls	1 kg Jerusalem artichokes, peeled, chopped
Measuring jug and spoons	600g potatoes, peeled, chopped
Wooden spoon	4 bacon rashers, rind and fat removed, finely chopped
Stick mixer	4 bay leaves, torn
Serving glasses	8 sprigs fresh thyme
Baking tray lined with baking paper	1.5 L stock, chicken or vegetable
Pastry brush	750mls (3 cups) water
Small bowl	Salt & ground black pepper, to taste
tongs	Fresh parsley for garnish
	40 thin slices of baguette
	Olive oil

What to do:

1. Prepare ingredients as detailed in the above ingredients list. Place into bowls ready to add to the recipe.
2. Heat 2 tablespoons olive oil in a large saucepan over medium heat. Add onion and cook for a few minutes until softened. Add bacon and garlic- cook for 1 minute then add potatoes, Jerusalem artichokes, thyme and bay leaves and toss together for a few more minutes.
3. Add chicken stock and water and increase heat to high. Bring to boil and then reduce heat to medium. Cook, uncovered, for 20 minutes.
4. Remove the bay leaves and thyme stems. Season soup with salt & ground black pepper, to taste.
5. Take off the heat and cool for a few minutes before blitzing with a stick mixer.
6. Pour into serving glasses and serve with croutons.

Croutons

1. Preheat oven to 180°C, eco fan setting.
2. Slice baguette into thin slices. Place onto a baking tray.
3. Use a pastry brush or oil sprayer to thinly coat both sides of each slice of baguette.
4. Cook in the oven until golden brown on both sides, turning after about 8 minutes.