



A Magical Muddle Pea Soup



Tabitha the witch loves this green soup.

A perfect treat before learning your next spell!

Ingredients

- A bunch of spring onions
- 1 medium-sized potato
- 1 garlic clove
- 850ml vegetable stock
- 250g peas
- 4 tbsp chopped mint
- A pinch caster sugar
- 1 tbsp lemon juice
- 75ml soured cream
- Salt and pepper

Method

1. With an adult's help, carefully, use the knife to roughly chop the spring onions.
2. Peel and carefully dice the potato.
3. Crush the clove of garlic.
4. Mix up the vegetable stock and pour it into a large saucepan.
5. Put the spring onions, potato and garlic into the pan with the stock.
6. Bring the mixture to the boil, then turn down the heat and simmer for 15 minutes. It will be ready when the potato is very soft.
7. Add the peas to the soup and simmer for five minutes.
8. Stir in the mint, sugar and lemon juice.
9. Allow your soup to cool slightly, then whizz it in a food processor or liquidiser until it is smooth.

A Magical Muddle Recipe - A Magical Muddle Pea Soup

Equipment

- Knife
 - Chopping board
 - Large saucepan
 - Wooden spoon
 - Food processor/ liquidiser
 - Soup bowls
10. Stir in the soured cream and season with salt and pepper.
 11. Pour your soup into bowls.
 12. Enjoy eating your delicious, magical witch's soup!

