

Hengist Field Care Home residents make tempting pumpkin soup



We had a busy afternoon on Monday, here at Hengist Field Care Home when we made spicy pumpkin soup and fresh bread rolls.

We cut up the pumpkins and deseeded them, then added to the mix chopped celery, coconut milk, vegetable stock and spices.

*We poured the mixture into our soup maker, waited approximately 20 mins and voila, **hot, smooth and spicy pumpkin soup!***

We also rolled our **fresh bread dough into balls**, which were then cooked so everyone could enjoy warm bread rolls with their soup.

Absolutely delicious – what a seasonal treat!

