



LADLED WITH LOVE

SOUP RECIPES FOR A WARM
AND CARING CHRISTMAS

Wrap your hands around something lovely this Christmas. We've teamed up with The Bath Soup Company to share their favourite recipes for a selection of delicious soups.

The Bath Soup Company is a social enterprise supported by Julian House (Bath's Homeless Charity) - generating profits by creating delicious soups for a café and kitchen here in Bath. Not only that, they look to provide training to future soup chefs to help them work their way out of homelessness.

We will be offering business and brand consultancy to The Bath Soup Company in 2015 to help them grow, become more profitable and provide even more job opportunities.

You can help too - simply visit St. Michael's Church café or the Poor Mans Lunch stop at Kingsmead Square. Alternatively, if you would like to stock their soup or know someone who might, you can contact Simon Brand at Julian House on 01225 354653.



WARM WISHES THIS CHRISTMAS,
FROM EVERYONE AT



THE HOUSE

Chloe

Emma

Stella

Sammy x

Jean

Lisa x

Sam

Jayne x

Georgia



INGREDIENTS

2 tbsp olive oil
50g butter
3 medium white onions, peeled and thinly sliced
3 shallots, peeled and thinly sliced
3 sprigs thyme, leaves picked
1 tbsp soft brown sugar
2 garlic cloves, finely sliced
1 tbsp plain flour
1 tbsp balsamic vinegar
1 litre beef stock
Salt and pepper to taste

INSTRUCTIONS

Add the olive oil and butter to a large pan over a low heat. Add the onions and shallots, thyme, and soft brown sugar. Season and cook, stirring regularly, until slightly caramelised but not dark in colour for around 30-40 minutes. Add the garlic, continue to fry gently for a few minutes. Stir in the flour and cook for a couple of minutes, stirring, then add the vinegar and a third of the stock, stirring and scraping all the brown bits from the bottom of the pan. Whisk in the rest of the stock, and bring to the boil. Simmer gently for about 20 minutes. Finally season with salt and pepper. Serve with gruyère cheese and toasted bread.

TRADITIONAL FRENCH ONION SOUP


CREAMY
ASPARAGUS
— SOUP —

INGREDIENTS

1 tbsp olive oil
1 medium white onion, peeled and finely chopped
1 celery stick, trimmed and chopped
1 leek, trimmed and chopped
400g asparagus, woody ends removed
1 litre chicken or vegetable stock
2 tbsp double cream or crème fraîche
Salt and pepper to taste

INSTRUCTIONS

Add the olive oil to a large pan over a medium heat. Add the onions, celery and leeks and fry gently until softened. Roughly chop the asparagus stalks, add to the pan and cook for a few minutes more. Add the stock and simmer gently for about 25 minutes with a lid on. Remove from the heat and blend until the consistency is smooth. Stir in the cream and finally season with salt and pepper. Serve with rustic bread.





INGREDIENTS

1 tbsp olive oil
2 small white onions, peeled and thinly sliced
3 parsnips, peeled roughly sliced
1 small potato, peeled and roughly sliced
500ml chicken or vegetable stock
Pinch of mild curry powder
Salt and pepper to taste

INSTRUCTIONS

Add the olive oil to a large pan over a medium heat.
Add the onions, parsnip, potato, salt and pepper, and gently cook for 10 minutes.
Add the vegetable stock and curry powder, and bring to the boil. Simmer gently until the parsnip and potato is soft. Remove from the heat and blend until the consistency is smooth and finally season with salt, pepper and curry powder.
Serve with rustic bread.

SPICY ROASTED PARSNIP SOUP


CREAMY
TOMATO & BASIL
SOUP

INGREDIENTS

1 tbsp olive oil
2 small white onions, peeled and thinly sliced
1 small potato, peeled and roughly sliced
275ml vegetable stock
5 ripe tomatoes, chopped into quarters
2 garlic clove, finely sliced
Salt and pepper to taste
Fresh basil to taste

INSTRUCTIONS

Add the olive oil to a large pan over a medium heat. Add the onions and potato, and gently cook for 10 minutes. Add the vegetable stock, tomatoes, garlic, salt and pepper. Simmer gently for about 25 minutes with a lid on. Remove from the heat and sieve the soup to remove tomato skin and pips. If required blend until the consistency is smooth. Finally add the fresh basil and season with salt and pepper. Serve with rustic bread and a dash of cream.

