

XCENTRIC IDEAS

With the leaves turning to brown and the cold starting to creep into our veins, I thought of something nourishing to warm the insides....

And of course the answer is

SOUP!



Here is my “bare cupboard soup”

Any veggies, cut in chunks
Brown onion soup powder
Boiling water
Pepper, salt and dried herbs
Big handful of rice or pasta
Oil

Heat the oil in pot with lid. Stir in veggies bit by bit. Pour in enough boiling water to cover the veggies and some more. Sprinkle in the soup powder and stir it through. Season. Throw in the rice/pasta and let the soup simmer till veggies and rice/pasta are soft. Serve in buns.

TO PREPARE THE BUNS

Get big hamburger buns.
Cut off a lid on top and hollow out.
Put the bottoms (not the lids) on a tray and bake for 10min at 180oC.
Put a bun for each person on a plate, pour in the soup.
Put a fresh fennel branch on top and replace the “lid”. Serve.



TO SET THE TABLE

Start with basic white tablecloth. A golden wire runner was placed on top. Add some autumn leaves. Decorate the dinner plate with Chinese (or normal) Cabbage leaves and pinches of paprika. Place a celery stick on soup plate. Put a candle like mine or tea lights on top of brown speckled beans.



To add something quirky, cut off the top of a green pepper (or the red one), making sure that it has a nice stable base to stand on.

Hollow out the inside and dry with paper cloth. Fill with Crumbled feta cheese or even grated cheese to sprinkle on top of your soup.

NOW ADD SOME FRIENDS, SOME WINE, LIGHT THE CANDLES, UP THE LEVEL OF THE MUSIC AND

VOILA!
THE INSIDES ARE WARM!!!!