

XCentric Ideas



“I live on good soup
... not on fine words.”

Moliere

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Ideas from Internet
Photos: Internet

This photo: Alma Pretorius

Soup

A bowl of soup is hearty ... it's a meal ... it's a feast.

Soup is not only for wet and blustery days ... a cold soup is refreshing on a hot day.

If your soup is not THE MEAL ... serve your soup as a starter. Something small, something to please the hunger pains ...

Here's a few ideas on:

1. *How to serve soup (other than in a soup bowl)*
2. *What to serve ON TOP of soup*

Turn an ordinary bowl of soup into an elegant meal!

Bread bowls



Take big buns, cut off the tops. Hollow out the buns (keep the crumbs in freezer), bake in 180°C oven for 5 minutes to harden. Let cool. Spoon in the soup, sprinkle with toppings and replace the bread lid at an angle. A nifty way of having bread with soup!

Photo: <http://www.breadnstuff.biz/news/25/Soup-bombs-in-the-making.html>

Mason / Jam jars



Going on a picnic? The perfect ‘vessel’ to transfer and serve single serving soups! Use a thermos flask .. pour boiling water in flask .. when soup is heated, empty flask and pour in the hot soup. At picnic, just pour soup into jars. Don’t forget the spoons!

Serve soup in these jars at your dinner party!

Photo: <http://www.foodnetwork.ca/everyday-cooking/photos/top-20-make-ahead-meals-in-a-jar/>

Shot glasses

Perfect for any party! Fill glass (or plastic) shot glasses with a (not too thick) soup. Top with bread triangles skewered on toothpicks.

Pour soup in thermos flask, pack in your shot glasses and serve this at a picnic.

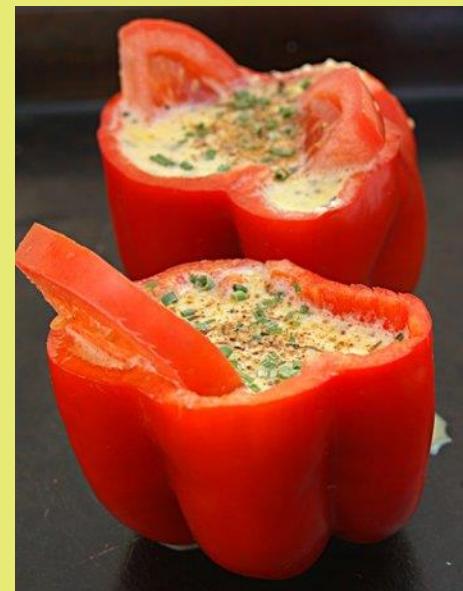


Photo: <http://www.lajollabluebook.com/blog/new-years-eve-diy-drinks-food-decor/>

Raw bell peppers

Choose bell peppers with 'flat' bottoms. Cut off the tops, remove the inside, pour in your soup and serve.

Photo: <http://www.goingcavewoman.com/breakfast-bowl>





Tea Cup Soup

Whoever said serving soup is boring, is wrong!

Here's a perfect example of how to elegantly serve soup ... in a pretty teacup and saucer, topped with fresh sliced avocado and purple potato crisps.

Photo:
<http://thenaturalweddingcompany.co.uk/blog/2012/06/pretty-vintage-teacups-to-serve-soup-at-your-wedding-meal/>



Bread bottom

Use day-old bread, toast it, cube it and place in bottom of your soup bowl. Ladle the soup on top.

Photo: <https://racheleats.wordpress.com/category/bread/>



Seeds and Nuts

Add a crunch to your soup ... top with roasted seeds and nuts.

Photo: <http://www.whatmakesgreat.co.uk/home/2015/10/28/broccoli-soup-with-crunchy-seed-and-nut-topping>

Bacon, Pancetta or Salami/Pepperoni

Sprinkle crispy bacon, Pancetta, Salami or Pepperoni on top of your soup. Decorate with fresh chives.

Photo: <http://noblepig.com/2013/10/butternut-boursin-bacon-soup/>



Cheese Toast

Toast bread, top it with cheese and place under grill till melted. Serve on top of your soup.

Photo: <http://www.gimmesomeoven.com/classic-french-onion-soup/>





Eggs on Top

Slice hard-boiled eggs, put on top of soup and finish off with fresh dill and/or steamed asparagus spears.

Photo: <http://www.blogher.com/what-make-leftover-hard-boiled-eggs-ten-new-ideas>



Beans

Top your thick, wintery soup with cooked kidney beans / black beans, a dollop of sour cream, fresh lemon slices and fresh parsley.

Photo: <http://www.chelseasmessyapron.com/crockpot-green-chicken-chile-enchilada-soup-video/>

Mushrooms

Fry mushrooms in butter and decorate your soup together with fresh chopped chives / basil / rocket leaves.

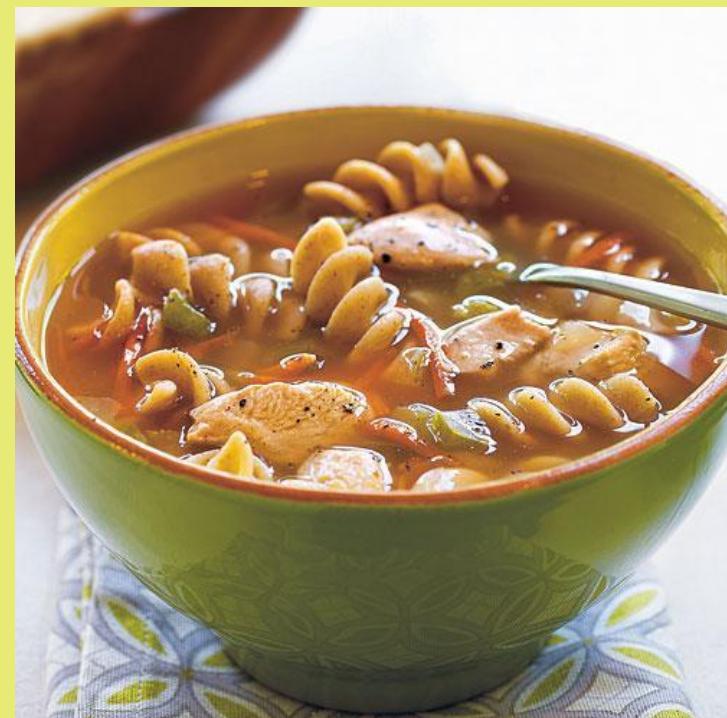
Photo: <http://redcookbook.net/mushroom-bisque/>



Pasta

You like soup? And pasta? Who said you cannot have both? Top your soup with cooked pasta.

Photo: <http://www.cookinglight.com/food/quick-healthy/easy-chicken-recipes/chicken-pasta-soup-recipes>



Olives

If all your guests like olives, this is a lovely way to top your soup. Use stuffed olives for a twist.

Photo: <http://highlandsranchfoodie.com/2010/03/olive-soup-spinach-salad/>



Popcorn

Buy a flavored bag of Popcorn and sprinkle on top of your soup.

Photo: <http://www.number-2-pencil.com/2012/07/23/roasted-tomato-soup-with-parmesan/>

Rice on Soup

A lovely way to thicken your soup ... spoon cooked rice on top of your soup. Decorate with fresh herbs.

Photo: <http://skinnymms.com/slow-cooker-cream-of-chicken-and-rice-soup/>



Shrimps / Prawns

Make a lovely fish soup and top it with cooked shrimps or prawns. Sprinkle fresh celery leaves on top and drop in a dollop of cream.

Photo: <http://howexact.com/en/pages/349964>



Choose your own

Let your guests choose a soup topping from fresh onions / scallions, jalapeno slices, grated cheeses and sour cream.

Photo: <http://www.cheaprecipeblog.com/2014/09/80-creative-soup-toppings/>

Tortilla chips

Top your soup with Tortilla chips or Dorito chips, sour cream, sliced spring onions and fresh parsley.

Photo: <http://www.cheaprecipeblog.com/2014/09/80-creative-soup-toppings/>

