

Zeitschrift: Helvetia : magazine of the Swiss Society of New Zealand
Herausgeber: Swiss Society of New Zealand
Band: 66 (2000)
Heft: [5]

Rubrik: Your corner...

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Your Corner...

Winter time is soup time ! What about testing these recipes to spoil your partner or family?

(Should you have some favourite recipes of your own and maybe unknown to the general public, please send them in to Trudy and Doris, Your Corner, Swiss Society, P.O. Box 4035, Hamilton)

SURPRISE SOUP

30 g butter
1 large onion finely chopped
375 g firm pears peeled and roughly chopped
500 g parsnip peeled & finely sliced
1 - 2 tsp curry powder (chinese)
6 cups chicken stock
salt and pepper to taste

Melt butter in a large saucepan & add the onion and cook until onion has softened. Add pears, parsnip and curry powder and saute until aromatic. Add stock and seasonings and cook covered until parsnip and pear are cooked (about 30 min).

Mash (or puree in a food processor). Reheat & serve, garnished with a swirl of cream & finely chopped parsley or chives.

KIRSTEN'S SOUP

4 cups hot water
4 tsp instant chicken stock
1 tsp sugar
1 tsp butter
half cup pasta
1 small onion finely chopped
1 stalk celery chopped
1 small carrot grated
1 small potato grated
1 tbsp chopped parsley (optional)

Bring water, stock, sugar & butter to boil. Add pasta. Stir until noodles are separate & water boiling again. Add vegetables & simmer until pasta is cooked. (about 7 - 12 min)

CARROT & CREAM CHEESE SOUP

Saute 1 finely chopped onion in butter. Add 2 grated carrots and cook until carrots are limp, adding more butter as required. Add seasonings flour and chicken stock & cook as for a white sauce. Add small bottle of cream cheese & stir until blended.
Reheat but do not boil. Serve !

TOMATO SOUP

14 lbs tomatoes
14 sprigs parsley
7 large onions
7 cloves
2 tsp pepper
3 tbsp salt
2 cups sugar

Boil all together until pulp, put through mouli then add ½ lb butter & thicken with 8 tbsp flour, then boil 5 minutes & bottle or freeze.

Humor

“Was heisst Ladenschluss auf chinesisches?”
“Klarer Fall: Wat-schon-zu?”

A message from the Swiss Embassy in Wellington

Please note the following dates on your calendar for upcoming Swiss cultural events in NZ;

24 October - 22 November 2000
The Conference Centre, The **University of Auckland**
22, Symonds St. Auckland City

Auckland University of Technology/ University of Auckland Fine Arts and Architecture Depts.

3 February - 4 March 2001
The Bishop Suter Art Gallery
208 Bridge Street **Nelson**

19 March - 29 April 2001
Aigantighe Art Gallery
49 Wai-iti Road, **Timaru**

12 May - 24 June 2001
Otago Museum
419 Great King Street
Dunedin

For our young readers... What's in your backyard?

All sorts of birds, animals and plants may be hiding in your own backyard. Colour in this picture of the great variety of life in our country.

