CREAMY BROCCOLI AND CAULIFLOWER SOUP -
with cheese and vegemite scrolls........VERY AUSSIE!!!!!

WHAT YOU NEED:  **SOUP**
- 1 head of broccoli
- ¼ cauliflower
- 2 large potatoes
- ½ onion
- 1 garlic clove
- 4 cups stock

**UTENSILS:**
- 1 cup cheese  
  - Chopping board  
  - Grater 
- ¼ cup cream  
  - Potato peeler 
- Salt and pepper  
  - Measuring cup/spoon 
  - Spatula 
  - Baking trays

ALLERGIES/INTOLLERANCES: DAIRY - will be substituted or omitted.  
GLUTEN - gluten free flour, stock and spread will be used.

WHAT TO DO:  **SOUP**
1. Peel potatoes and dice into small cubes. Cut broccoli and cauliflower into small pieces. Chop onion and crush garlic.
2. Place all vegetables into large bowl and place on Mrs Felton's bench.
3. Grate cheese, place in small bowl and take bench also.
4. Soup ingredients will now be placed in big pot and cooked!! YUM!!
5. Collect ingredients to make scrolls.

WHAT TO DO:  **SCROLLS**
1. In a large bowl, rub 90gm margarine into 2 cups S.R Flour until mixture resembles fine breadcrumbs.
2. Gradually add 2/3 cup milk to form a soft dough.
3. On a floured surface roll out into a rectangle shape.
4. Spread with 1 tbs vegemite and 2/3 cup grated cheese.
5. Roll dough up into a log shape and cut into 8 pieces.
6. Place on baking tray and bake at 200º for 12-15 minutes or until cooked through. Serve warm with soup. DELICIOUS!!!!

TO SET YOUR TABLE YOU WILL NEED: A soup bowl and spoon, small plate and glass.