



Foraging for natural ingredients is not only fun but can turn out as some seriously delicious recipes. The mice of Brambly Hedge love a good forage, preserving their fruit as jams and turning their vegetables into yummy dishes. Here's one we recommend for you to try!

Pumpkin Soup

Ingredients

- 1 x butternut pumpkin (it is also fun experimenting with other kinds)
- 3 x carrots
- 2 x parsley roots
- 1 x 2cm slice of celery root
- Buttered bread, seeds and nuts (optional)



Directions

- 1) Peel the pumpkin and remove the seeds and "fluffy insides".
- 2) Dice the pumpkin into large pieces and place into a large pan, half full with cold water.
- 3) Peel and slice the carrots and parsley roots lengthwise and place them in the pot. Peel the celery root, cut into 3 or 4 large bits and add to the pot. The water should just be covering all the vegetables.
- 4) Bring the water to boil and then reduce the heat. If there is too much water then leave the lid completely off. Otherwise, leave the lid covering 3/4 of the pot.
- 5) After approx 45 mins the vegetables should be soft. Take the pot off the cooker.
- 6) Remove the celery and the parsley root and blend the rest into a thick and creamy soup.
- 7) Serve with buttered bread, seeds and nuts!

