­­­­­­­­ **Purpose:** To make bean soup and to promote language skills by talking about the procedure while cooking.

# Bean soup

**Vocabulary:** different food items and utensils

 Be careful not to cut yourself or get burned while cooking!

**Ingredients (for 4 persons):**

* 2 cans of butter beans (or the swollen beans from the experiment on worksheet A)
* 1 radish
* 4 carrots
* 1 red onion
* 2 cloves of garlic
* butter for frying
* 390 g chopped tomatoes without skin
* 2 cubes of broth
* 10 dl water
* salt and pepper

**Utensils:**

* knife
* cutting board
* pot
* spoon for cooking
* (hand-held) blender
* sieve

**Procedure:**

* Peel the radish, the carrots and the onion and cut them into cubes.
* Peel and chop the garlic.
* Put the vegetables in a large pot with the butter.
* Fry the vegetables for a few minutes.
* Pour the vegetables and 2 dl of water into a blender and blend together into a purée.
* Pour the mixture back in the pan and broth, chopped tomatoes and 8 dl water.
* Put the beans into a sieve and rinse them in cold water.
* Add the beans to the soup and let it simmer for a couple of minutes before you add salt and pepper.