

Easy Carrot and Coriander Soup

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This creamy soup is made with very few ingredients - carrots, onion, vegetable stock and coriander. That's it! The soup gets its flavour from the way you fry the carrots and onions to start with - the butter lends a sweet yet savoury edge to the soup. Serve with warm bread.

Ingredients:

4 large carrots
1 onion
900ml vegetable stock
1 large bunch of coriander, chopped
2 tbsp. butter + 2 tbsp. oil
Salt and pepper

Directions:

1. Peel and dice the carrots. Dice the onion. Heat the butter and oil in a large saucepan. Add the carrots and onions and cook until the onions start to turn golden, sweet and softened.
2. Add the vegetable stock and most of the coriander. Stir and bring to a simmer. Cook until the carrots are tender, then leave to cool and blend using a hand blender until completely smooth.
3. Season to taste, then stir through the rest of the coriander before serving.

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