

Easy Curry Carrot Soup

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Curry and carrots are a match made in heaven - the carrots are sweet yet savoury, a perfect base for fiery curry powder. Serve the soup with some crunchy toasts or some soft squidgy bread rolls and garnish with coriander.

Ingredients:

1kg carrots
1 litre chicken stock
2 tbsp. curry powder
1 onion
2 tbsp. butter + 1 tbsp. oil
Salt and pepper

Directions:

1. Peel and dice the carrots and dice the onion. Heat the oil and butter together in a large saucepan.
2. Add the onion and cook until golden and soft. Add the curry powder, stir and cook for 2 minutes, then stir in the carrots. Make sure to coat them in all the curry. Add the stock and bring to a simmer. Cook for 20 minutes until the carrots are tender.
3. Blend the soup using a hand blender until smooth. Season to taste. If the soup is too thick, thin with water or milk until you reach the desired consistency.

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