

HEARTY FALL SOUPS

CARROT GINGER SOUP

SERVE: 4

TOTAL TIME: 35 MIN



INGREDIENTS

1/2 Onion, Medium Dice

2 Tbsp Butter

3 Tbsp Fresh Ginger, Minced

6 Carrots, Medium Diced

1/4 Tsp Salt

4 Cups Water or Vegetable Stock

1/4 tsp Nutmeg

2 Cups Heavy Cream

DIRECTIONS

in a medium sauce pot melt butter and add the onion. Cook until onions are fragrant. Add carrots salt Nutmeg and Heavy Cream. Cook for 5 minutes. Add Water and cook until carrots are soft.

Use a hand blender to puree soup and make smooth.

*note if you do not have a hand lender use a food processor and puree in small batches



EXQUISITE
CATERING & EVENTS