Cream of Carrot Soup

Jacob · 30/09/2024



Prep Time

15 mins

Dificult

Medium

Servings

1 hr 15 mins

Description

This cream of carrot soup is my little picky eaters favorite soup

Ingredients

— - ¼ cup butter

— cubed - 2 ½ cups sliced carrots - 1 large potato

— peeled and cubed - 1 cup chopped onion - 1 stalk celery

— chopped - 3 cups chicken broth - 1 teaspoon ground ginger - ½ cup heavy whipping cream - 1 teaspoon curry powder - ½ teaspoon salt - ? teaspoon ground black pepper

Instructions

1. Melt butter in a Dutch oven over medium heat. Add carrots
2. potato
3. onion
4. and celery
5. then stir in chicken broth and ginger. Cover and cook
6. stirring occasionally
7. until vegetables are tender
8. about 30 minutes. Uncover and cool for 15 minutes. Transfer soup in batches to a food processor; blend until smooth. Return soup to the Dutch oven and stir in cream
9. curry powder
10. salt
11. and pepper. Cook over low heat until heated through
12. about 10 minutes. Recipe Tips If soup is too thick after adding cream
13. dilute it with small amounts of water until desired consistency is reached.You can also purée soup in a large bowl using a hand mixer.