The Best Vegan Carrot Soup Ever

Jacob · 30/09/2024



Prep Time

15 mins

Dificult

Medium

Servings

1 hr 25 mins

Description

This is a vegan spin on a Bavarian carrot soup It is very delicious and I have even seen it made with other vegetables like beets as the star of the dish Try it out and experiment with other vegetables I have even substituted the celery with an extra carrot and a teaspoon of celery seed and it worked out great The recipe listed is my favorite and it is a great goto for vegans Enjoy

Ingredients

- - ¼ cup vegan butter
- cubed - 3 cups vegetable broth - 1 large potato
- peeled and cubed - 2 ½ cups peeled and sliced carrots - 1 cup chopped onion - 1 stalk celery
- chopped - 1 teaspoon grated fresh ginger - ½ cup coconut cream - 1 teaspoon curry powder - ½ teaspoon salt - ? teaspoon ground black pepper

Instructions

1. Heat vegan butter in a Dutch oven over medium heat until melted. Add vegetable broth
2. potato
3. carrots
4. onion
5. celery
6. and ginger; cover and cook
7. stirring occasionally
8. until potato is tender
9. about 30 minutes. Uncover soup and let cool
10. about 15 minutes. Puree soup in batches in a food processor or high-speed blender until smooth. Return soup to the Dutch oven; stir in coconut cream. Season with curry powder
11. salt
12. and pepper. Cook over low heat until soup is heated through
13. about 10 minutes.