



Coconut carrot cream soup

🕒 50–60 Min   

Preparation

- 1 Peel and chop the carrots and parsnip. Slice the leek and chop the celery.
- 2 Heat the oil in a pot and sauté the leek for 2 minutes. Add the remaining vegetables and cook for another 10 minutes.
- 3 Add the soup herb blend and Curry Madras and cook briefly. Pour in about 1 liter of water, season with salt and simmer for 30 minutes until the vegetables are soft.
- 4 Blend the soup until smooth. Add coconut milk and cook for another 2 minutes. Adjust seasoning if needed and serve.

Ingredients 5 Portions

♦ = Kotányi Produkte

1	Leek
2	Celery stalks
1	Parsnip
4	Carrots
2 tbsp	Vegetable oil
2 tbsp	Soup herbs
1 tsp	♦ Curry Madras
180 ml	Coconut milk
	Salt, to taste

