

Recipe

Carrot and Coriander Soup

By

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Ingredients

- Carrots - 7-8 medium sized
- Fresh cilantro leaves - 1 medium bunch
- Butter - 2 tbsp
- Bay leaves - 2
- Peppercorns - 8-10
- White peppercorns - ½ tsp
- Salt – as required

Preparation

1. Peel, wash and cut carrots. Clean, wash and chop cilantro leaves finely, reserve stems.
2. Heat butter in a pan, add bay leaves, peppercorns and fry for two minutes.
3. Add carrots, coriander stems and five cups of water and bring to a boil.
4. Boil till carrots are completely cooked and let cool.
5. Remove carrots and blend into a smooth puree.
6. Reduce stock slightly by boiling on high heat and strain.
7. Pour puree in a pan and slowly add strained stem to reach the desired consistency.
8. Bring to a boil again. Add white pepper powder dissolved in a little water, salt as per taste, finely chopped fresh cilantro leaves and stir.
9. Serve hot.

Serves

4-5 Persons

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Hare Rama Hare Rama Rama Rama Hare Hare**