TAYLOR & COLLEDGE

# Roasted Carrot Soup



Preparation: 20 mins
Portions: 4 Portions

## Ingredients

### For the soup

**1 tbsp** Unsalted Butter for sautéing
Onion chopped up
**Clove** Garlic chopped up
**500 g** Carrots peeled and thinly sliced
**1000 ml** Vegetable stock
**1** Taylor & Colledge Organic Vanilla Pods
**about 3 - 4 tsp** Salt to taste
**pinch** ground black pepper to taste
**15 g** Fresh ginger
**1** Yellow bell pepper roughly diced

### For the topping

**about 20 g** Creme Fraiche to taste
**Clove** Garlic thinly sliced
**0.5 tsp** Taylor & Colledge Vanilla Bean Paste
**about 1** Carrot green

## Preparation

1. In a large pot, melt the butter over medium heat.
2. Add the chopped onion, garlic, and ginger. Sauté until softened and fragrant.
3. Add the sliced carrots and yellow bell pepper, cooking for a few more minutes.
4. Pour in the vegetable stock and bring to a boil.
5. Add the vanilla seeds and to pod the soup, then reduce the heat and simmer until the carrots are soft, about 15–20 minutes. Remove the vanilla pod.
6. Season with salt and pepper and blend the soup until smooth using a hand blender or a regular blender.
7. For the topping sauté the garlic sliced in 1 tsp of butter until soft. Add the vanilla paste and stir until the garlic is covered in vanilla.
8. To serve, top the Soup with Crème fraiche, vanilla garlic and carrot greens.
9. Adjust seasoning if necessary.