

Carrot Soup

- 2 tbsp butter
- 1 finely sliced onion
- 2 cloves of garlic – crushed

Saute all together

- 4 cups of carrots – sliced

Cook for 10 minutes

- 5 cups of beef stock or consommé

Simmer all together for 30 minutes

Puree

- 1 cup of whipped cream

Stir in gently and reheat

Serve with a dollop of cream on top