



Recipe Submitted by: SV Rendezvous

## Carrot Soup

### Ingredients

- 4 cups chicken broth
- 4 large carrots, cut into chunks
- 1 stalk of celery
- 2 leeks, sliced (White only)if not available onions will do
- 1/2 cup heavy cream
- 1 egg yolk, beaten
- 1 teaspoon brown sugar
- 2 tbsp butter
- 2 tbsp flour
- Salt and pepper to taste

### Directions

1. In a large saucepan, bring broth, carrots, celery, onion or leeks to a boil. Reduce heat; simmer, uncovered, for 15 minutes or until carrots are tender. Cool for 10 minutes.
2. In a blender, cover and process soup in small batches until smooth; add sugar and blend.
3. In a small bowl heat Egg yolk and cream with a little hot soup. Then add to remaining soup.
4. Make butter ball of butter and flour.
5. Stir ball into soup, when dissolved it will thicken the soup slightly
6. Season to taste.
7. I sometimes add ginger to this if I have fresh ginger on board which most of the time I do.

This recipe is excellent with Butter Squash or Sweet potato also.

You can follow this recipe for Cauliflower, Broccoli and Asparagus and adding some cheese makes them delightful.