

Curried Carrot Soup

30 Minutes start to finish!

Ingredients:

Olive oil, 1 Tbsp. plus more for drizzling
Shallot, 1 large, minced
Carrots, 1 ½ lb (750 g), coarsely chopped
Curry powder, 1 teaspoon
Chicken broth, 6 cups (48 fl oz/1.5 l)
Fresh orange juice, 2 Tbsp.
Salt and freshly ground pepper

Make the Soup:

In a large saucepan over medium heat, warm the 1 Tbsp. oil. When it is hot, add the shallot and sauté until translucent, about 2 minutes. Add the carrots, curry powder, and broth. Raise the heat to medium-high and bring to a boil. Reduce the heat to low, cover, and cook until the carrots are tender, about 20 minutes. Remove from the heat and add the orange juice. Using a food processor or blender, process to a smooth purée. Season to taste with salt and pepper.

Garnish the soup:

The soup can be served warm or chilled. To serve warm, return the puréed soup to the sauce pan and gently warm over medium heat. To serve chilled, let cool, transfer to an airtight container, and refrigerate for 2-8 hours. Ladle into bowls, drizzle with oil, sprinkle with pepper, and serve.