



CARROT AND CORIANDER SOUP WITH CUMIN AND ORANGE

Breville

KITCHEN WIZZ PRO



This hearty and flavour packed soup turns the humble carrot into something special. It couldn't be easier to prep using the Breville food processor and immersion blender. This recipe can easily be halved if you prefer two hearty portions. Serve with crusty bread or slices of toast.

Recipe – serves 4 -6

2 cup of chopped onions
2 celery stalk chopped
3T olive oil
6 cups of grated carrots
2T chopped parsley
6 cups of vegetable stock (or chicken stock)
2T chopped fresh coriander
1t dried coriander
1.5 t cumin
Zest of an orange
Salt and pepper to taste
Crème fraiche, extra coriander and dukkah to garnish (optional)

Main equipment:

Breville Kitchen Wizz Pro

Heat the olive oil in a large pot and fry the onions and celery until soft (about 5 minutes).

Grate the carrots (aprox 6 large) in the Breville Wizz Pro using the grater attachment, and add this to the pot and cook until softened.

Add the stock, herbs and spices and cook on a gentle simmer for about 30 minutes.

Allow the soup to cool slightly and then using the Breville Control Grip Blender, process the soup until smooth. Adjust the seasoning and add the zest.

Serve with a swirl of crème fraiche , a sprinkle of chopped coriander and dukkah.