

## LIGHTLY CURRIED CREAM OF CARROT AND POTATO SOUP



**Serving:** 4-6

**Cooking Time:** 40 min

**Prep Time:** 10 min

### INGREDIENTS

- 30ml (2 tbsp) butter

- 1 leek, washed and chopped
- 2 garlic cloves, finely chopped
- 10ml (2 tsp) garam masala
- 10ml (2 tsp) medium curry powder
- 2 large carrots, chopped
- 2 large potatoes, chopped
- 1 litre vegetable stock
- 500ml water
- 15ml (1 tbsp) Royco cream of tomato
- Salt, to taste
- Plain yoghurt, to serve
- Crispy carrots, to serve

## INSTRUCTIONS

1. Heat the butter in a large pot and add the leeks, garlic, garam masala and curry powder. Stir until the leek is soft and the spices are fragrant.
2. Add the carrots and potatoes, stock and water and cook covered until the vegetables are soft. Season.
3. Use a stick blender or a masher to process the mixture until smooth. Serve hot with a swirl of yoghurt.

**Cook's tip** For the crispy carrots, thinly slice 1 carrot with a potato peeler and place on a baking tray lined with baking paper. Preheat the oven to 100°C and bake the carrots until dry and crispy.