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by ewfood

Cream of Carrot Soup

Ingredients

2 cups chopped carrots
1 small onion sliced
2 sprays parsley
1/4 cup washed rice
2 cups water
2 cups scalded milk
1/2 cup hot cream
1/4 cup butter
2 tablespoons flour
Salt, pepper

Preparation

- 1 Cook carrots in water until tender
- 2 Rub through sieve over a bowl to save the liquid
- 3 Cook the rice in milk until soft
- 4 Sauté onion a delicate brown in butter, add flour and stir to a paste
- 5 Add carrot mixture to milk and pour slowly over the flour paste, stirring constantly
- 6 Heat to boiling point and add cream
- 7 Strain into hot soup bowl and sprinkle with finely chopped parsley.

Cooks Note
