



THAI-CARROT-SOUP



1 **Cook** whole and unpeeled carrots in the SkyLine Premium^s oven.

When done, **cool** carrots in the SkyLine Chill^s blast chiller.



2 **Place** peeled garlic, ginger and oil in a container and **blend** with the Speedy Mixer until smooth.



3 **Place** garlic-ginger-mixture together with steamed carrots and coconut milk in a pan.



4 **Place** the pan on the induction top and bring the soup to a boil.

Add spices and salt.

Boil for 30 minutes (soft boil).



After boiling, **remove** the spices and **blend** with the Speedy Mixer until smooth.



How to **portion**: Fill **250 ml** of soup per package. Put topping ingredients and olive oil in separate topping-container.



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