Carrot and Potato Soup Recipe

Ingredients

2 Large carrots

1 small onion – peeled and chopped

2 potatoes – peeled and chopped

25g butter

A pinch of salt if required

600ml boiling water

300ml milk

1 vegetable stock cube dissolved in the boiling water

Method

1. Peel and chop the carrots and potatoes and wash them thoroughly.
2. Peel and chop the onion.
3. Melt the butter in a large pan. Add the carrots and onion and cook gently, stirring for about 5 minutes.
4. Add the potatoes and the vegetable stock.
5. Bring to the boil then simmer until the vegetables are cooked (about 20 minutes).
6. Put the soup in a blender and whizz for a few minutes until the soup is smooth.
7. Return the soup to the saucepan and add the milk.
8. Heat gently and add pepper if required.
9. Enjoy with crusty bread.