

Chilled Roast Carrot & Ginger Soup

Yields 2 Gallons

3lbs Carrots
1qt Asian Vinaigrette

1 Cup Diced Onions
1 Cup Diced Celery
2 tsp Fresh Garlic Minced
4tsp Fresh Ginger Minced

2qt Chicken Stock
46ozs V-8
16ozs Mango Puree
16ozs Heavy Cream
½ Cup Brown Sugar
Salt & White Pepper to Taste
Corn Starch to Thicken

Method: Purchase Asian vinaigrette or Thai vinaigrette from the store. Cut carrots into coins (it is very important that they are the same size). Toss with Asian vinaigrette and season with salt & pepper. Roast in an oven until soft & fork tender. When carrots have cooled down some, puree and set aside.

Place soup pot on stove and add olive oil for sautéing. When oil is hot, add onions and celery and sauté until translucent, then add garlic and ginger. When garlic & ginger are combined, add all of your liquid ingredients including the carrot puree. Bring to a boil and simmer for 10 – 15 minutes to incorporate the flavors.

Add sugar and desired amount of salt & pepper, thicken with corn starch slurry. Strain soup & chill. Garnish with roasted shrimp, Wasabi crème and mango relish. The Wasabi crème is a mixture of sour cream and Wasabi powder. If you have any questions feel free to contact us. Bon Appetite!!!!

Sincerely,
Chef Josef Yurisich