



Coco Tara coconut carrot soup

Ingredients for 4 persons:

- 1 Onion
- 1 Garlic clove
- 5 Medium-sized carrots
- 2 tbsp. Butter
 - Some salt
 - Some pepper
- 1 pc. Ginger
- 100 g Peas in pod (mange-tout)
- 200 ml Coco Tara Coconut Milk
 - Dash of red Tabasco sauce
- 2 tbsp. Soy sauce

Cut onion and garlic into small dice, also dice 4 cleaned carrots.

Melt 1 tbsp. Butter, briefly sauté onion, garlic and carrots. Add $\frac{3}{4}$ litre water, season with salt and pepper, bring to the boil and simmer for around 20 minutes.

Peel ginger, cut tips off peas in pod. Cut ginger, remaining carrots and mange-tout into thin strips. Steam in remainder of butter for around 7 minutes. Add salt and pepper to taste.

Add Coco Tara Coconut Milk to the soup, season with salt, tabasco and soy sauce, then serve in soup plates with vegetable strips.