



coconut milk garam masala carrot soup

Cosy up to my favorite soup of the year - my garam masala coconut milk soup- while watching your fave movies or to your favorite person ;) !! <3



Ingredients

4 large carrots	1 cup of coconut milk
1 apple	1 teaspoon of garam masala
1/2 green pepper	1 tablespoon of ginger, minced
1 red onion, diced	Salt to taste
1 tablespoon of rosemary	Vegetable oil for frying

Method

In your sufuria, add the red onion, ginger and green hoho. Let this simmer until the hoho are completely softened but be careful not to burn everything. Add the garam masala and let it simmer for a few minutes. Add the carrots, apple, half of the coconut milk and top that with some hot water to facilitate the boiling. Let everything boil until softened.

Let this cool for about 5 minutes, then pop everything into a blender and let to blitz until completely creamy. Return this to the sufuria, together with the coconut milk we did not use and let it simmer on medium low for about 5 minutes.

Serve, garnish with some steamed broccoli and fresh rosemary then dig right in!!



SERVE WITH: on it's own or with your fave warm, fresh bread

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/garam-masala-coconut-milk-carrot-soup/>

Video: <https://youtu.be/vBd92HEtb2M>