



Carrot soup

NIBBLEDISH CONTRIBUTOR

Ingredients

- 5 carrots, peeled and sliced
- 1 big onion, sliced
- 2 potatoes, peeled and cubed
- 1 red bell pepper, deseeded, cubed
- 1 parsley-root, peeled and cubed
- 1/8 of celeriac, peeled and cubed
- 4 cups of water
- 2 table spoons of olive oil
- 2 cubes of vegetable stock
- ground white pepper
- 4 table spoons of balsamic vinegar
- greek yoghurt

Instructions

1. Heat oil in large pot, add onion and red pepper, fry couple of minutes till onion changes colour.
2. Add rest of vegetables, pour water and add vegetable stock cubes, simmer 1 hour.
3. When vegetables are tender, blend soup.
4. Season with white pepper and balsamic vinegar.
5. Serve with greek yoghurt.