

Our State eats

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Chilled Carrot Soup with Salted Peanuts

Yield: 6 servings.

- 6 large carrots, peeled, trimmed, and cut into 1-inch rounds**
- 3 cups fresh carrot juice, divided**
- 1 cup vegetable stock**
- 2 tablespoons salted butter**
- 2 teaspoons honey**
- 3 teaspoons curry powder**
- 1 cup heavy cream**
- 2 teaspoons fresh tarragon, minced**
- Salt and white pepper to taste**
- 6 teaspoons crème fraîche**
- Tarragon sprigs or leaves**
- ½ cup salted peanuts, chopped**

Place carrots, 2 cups of the carrot juice, vegetable stock, butter, honey, and curry into a soup pot and bring to a simmer over medium heat. Reduce heat to low and simmer until liquid has partially evaporated and carrots are very soft, about 30 minutes.

Whisk in cream, increase heat to medium, and simmer for 3 minutes. Remove from heat and allow to cool for 15 minutes.

Blend carrot mixture, remaining carrot juice, and tarragon in a blender until mixture is creamy and smooth. Season to taste with salt and pepper. Cover and refrigerate until well chilled, about 2 hours.

To serve, ladle soup into bowls or ramekins, and garnish with crème fraîche, fresh tarragon, and peanuts.



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