Carrot-Ginger Soup

Make-ahead · Serves 6

Ken's note: TBD

Ingredients

- 2 Tbsp butter
- 1 large onion, chopped
- A generous 2-inch piece of fresh ginger, peeled and chopped (more if you like)
- 2 lb carrots, sliced
- 5 cups chicken or vegetable broth
- ½ cup cream, or coconut milk
- Juice of 1 lime, or of half an orange
- Black pepper
- Salt

Method

1. Melt the butter and cook the onion until soft. Add the ginger, then the carrots and broth. Simmer until the carrots are very tender, 20–25 minutes. Purée until smooth. Stir in the cream or coconut milk and the citrus. Taste and salt at the end.
2. **Garnishes:** a yogurt swirl, chili oil, toasted seeds, or herbs.