

## Carrot and Ginger Soup

Makes- 4 cups

### Ingredients

- 2 cup carrot, diced
- 2 medium onion
- 4 cloves garlic
- ½ teaspoon black pepper or as required
- 2 inch ginger, chopped
- 1 teaspoon butter
- salt as required
- water as required

### Recipe

- In a pressure cooker, add carrots, onion, half of garlic, pinch of salt and pressure cook for 2-3 whistles or till done.
- On cooling transfer the contents of the cooker to blender. Blend it to smooth puree, add water if required.
- In a deep- bottom pan, heat butter over medium low flame. Add garlic and ginger to the pan and saute it well.
- Next, puree, salt as per taste to the pan. On a slow flame let it cook for sometime.
- Add black pepper as per your taste. Serve it piping hot.