

**INGREDIENTS**

- 1 kg carrots
- 1 onion, chopped
- 1 2 inch piece of ginger, chopped
- 3 tbs butter
- 1 russet potato
- Salt and pepper to taste
- 2 ltr Chicken stock



**PREPARATION**

In a large pot place butter, onions, ginger, chopped potato and chopped carrots. Stir and cook until the onions become translucent.  
Add the chicken stock and cook for 30 minutes on medium (5).  
Blend the soup and season with salt and pepper to taste.  
Garnish with cilantro and a tbs of cream if desired.