KIKKOMAN

Easy carrot soup with coriander, burrata and almonds

Total time **30 mins** **5 mins** preparation time **25 mins** cooking time

Nutritional facts (per portion):
1,895 kJ / 453 kcal

Fat: **37.4 g** Protein: **13.3 g**
Carbohydrates: **16.6 g**

INGREDIENTS

2 portion(s)

400 g	carrots
30 g	butter
1	clove garlic
0.5 tsp	coriander seeds
0.5 tsp	chili flakes
600 ml	vegetable stock
1 tbsp	Kikkoman Naturally Brewed Soy Sauce

To serve

100 g	burrata
2 tbsp	flaked almond
	Fresh parsley
1 tsp	olive oil
	Freshly ground pepper

PREPARATION

Step 1

In a saucepan, sweat the sliced carrots in butter with chopped garlic and spices. After 5 minutes, pour the stock over it, season it with Kikkoman Naturally Brewed Soy Sauce and cook it for 20 minutes.

Step 2

Blend the soup until smooth and sprinkle with fresh parsley.

Step 3

Toast the almonds in a dry frying pan.

Step 4

Serve the soup with burrata, sprinkle over almonds, pepper and parsley and drizzle with olive oil.