



POTAGE CRÉCY (FRENCH CARROT SOUP)

DIRECTIONS

1. Over medium heat, melt butter in a heavy dutch oven. Stir in the onions and cook 5 minutes, until golden.
2. Add carrots, broth, tomato paste and rice. Simmer 30 minutes.
3. Puree in blender in small batches until smooth. Return to pan.
4. Add salt and pepper and stir in the cream. Simmer for 10 minutes.
5. Stir in the softened butter and serve with two carrot curls per serving.

INGREDIENTS

- 2 tablespoons **butter**
- 1 cup **onion**, minced
- 3 cups **carrots**, minced
- 1 quart **chicken broth**
- 3 teaspoons **tomato paste**
- 2 tablespoons **white rice**, uncooked
- salt**, to taste
- black pepper**, to taste
- ½ cup **heavy cream**
- 1 tablespoon **butter**, softened
- 12 **carrot curls** (optional)