

DM Carrot Puree



Course: Garnish
Categories: Vegetable
Source: Boxy House

Serving size: 8 portions
Preparation time:
Cooking time:

Ingredients

500g / 17.5 oz Carrots, Peeled & Chopped
100g / 3.5oz Butter
1 Tablespoon Sour Cream

Directions

1. Place the carrots into cold, salted water. Bring to the boil and simmer for 30 minutes or until tender.
2. Strain off water and place the carrots into Thermomix or food processor along with butter. Blend on high speed for about 1 minute (longer if using a food processor)
3. Add the sour cream and blend for a further 30 seconds or until smooth.
4. Remove from the thermomix, season and chill

Notes