



BAMBOO STEW

Ingredients:

- 1 tbsp butter
- 1 onion, minced
- 4 cups bamboo broth
- 6 large bamboo leafs, cleaned and sliced
- 1 cup whipping cream
- 1 large [REDACTED]

Salt and black pepper, to taste

Method:

1. Melt the butter in a soup pot over medium heat, add in onions and cook till limp.
2. Add broth and carrots.
3. Cover and bring to boil.
4. Reduce heat and simmer till carrots are soft.
5. Working in small batches, pour soup into blender and puree till smooth.
6. Return to the pan and add in whipping cream, stir over high heat.
7. Season with salt and black pepper.