



Cream Of Carrots

Cooking Time _____

On2Cook: 10:00 mins Normal Cooking: 25 mins

Accessories: Pan Honeycomb (Non-Stick), Silicone Stirrer

Ingredients _____

- 20 g

Butter
- 3 g

Whole Spices
- 2 g Bay Leaves
- 1 g Whole Black Pepper
- 400 ml

Water
- 38 g

Seasoned Cream
- 30 g Cream, 3 g Salt
- 3 g White Pepper Powder
- 2 g Rosemary
- 10 g

All Purpose Flour
- 355 g

Carrot Puree
- 250 g Carrot, 25 g Onion
- 13 g Carrot, 12 g Celery
- 50 ml Milk, 5 g Salt

Step 1 0:20 secs

20 g Butter

I 100 M 0

Step 2 0:10 secs

3 g Whole Spices

I 100 M 0

Step 3 0:30 secs

10 g All Purpose Flour

I 100 M 0

Step 4 4:30 mins

355 g Carrot Puree

I 40 M 70

Step 5 4:00 mins

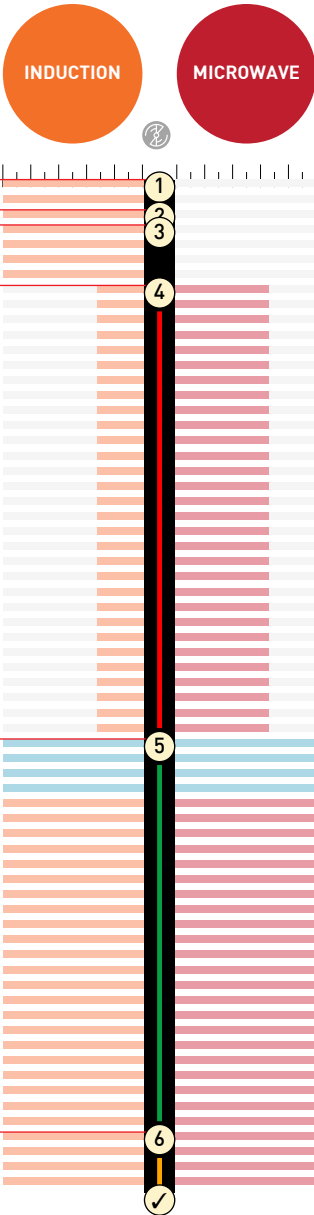
400 ml Water

I 100 M 100

Step 6 0:30 secs

Seasoned Cream

I 100 M 100



Total Output:
700 g