



Cream Of Carrots

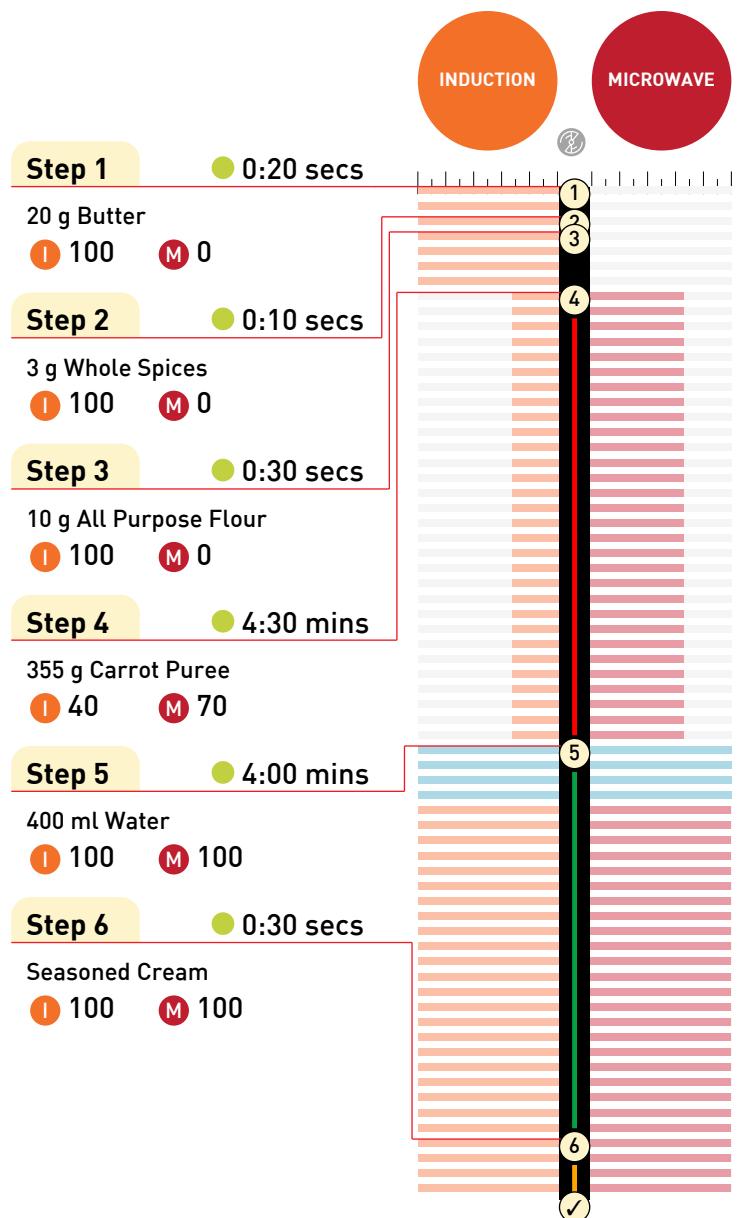
Cooking Time

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



Total Output:
700 g