









# Carrot Ginger Soup

Disney's Animal Kingdom Lodge

Boma

## Ingredients

-  Cornstarch Slurry  
(1/4 cup cornstarch mixed with 1/4 cup cool water)
-  2 cups carrots, chunky cut
-  2 cups water
-  1/2 cup sugar, adjust as needed
-  1 1/2 tablespoons ground ginger
-  1 cup heavy cream
-  1 cup milk
-  1 cup American cheese, sliced or shredded (optional)



## Directions

1. In pot, cook carrots in water, sugar and ginger. Let simmer until carrots are soft. Using a food processor or blender, puree until smooth.
2. Add heavy cream and milk. Cook until soup is hot and slightly thick.
3. Bring to a boil, add cornstarch slurry while stirring. Bring back up to a boil. Remove from heat.
4. Add American cheese and stir well until cheese melts.
5. Adjust seasoning.

