









Ginger Carrot Soup

Disney's Animal Kingdom Lodge

Boma

Ingredients

-  1 lb. carrots, chopped large
-  2 cups water
-  2 cups heavy cream
-  1 cup milk
-  2 ounces American cheese, sliced or shredded
-  ½ ounce ground ginger (fresh ONLY)
-  2 ounces sugar, adjust as needed
-  Roux (2 ounces butter and 2 ounces flour)



Directions

1. To make a roux, melt the butter in a small sauce pot, slowly add the flour to make a paste.
2. Cook until incorporated. Remove from heat and set aside.
3. In pot, cook carrots in water, sugar, and ginger. Let simmer until carrots are soft.
4. Using a bermixer, puree until smooth.
5. Add heavy cream, milk, and roux.
6. Cook until soup is hot and slightly thick.
7. Add American cheese and let simmer until cheese melts.
8. Adjust seasoning.

