



CLONAKILTY

ROASTED VEGETABLE SOUP



By Irish Yogurts Clonakilty

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Method

- Preheat your oven to 180°C
- Prepare your vegetables by washing and chopping into 1-2 inch cubes and. Place your chopped veg and whole garlic cloves on a large baking tray or pan
- Cover your vegetables in olive oil and curry powder and toss together well, so all your veg is evenly coated. Place in the oven for 35-40 minutes, until your carrots and potatoes are tender
- Add your roasted vegetables to a large saucepan and add in your vegetable stock and crème fraîche. Use an immersion blender to combine, and blend until your desired thickness is achieved. If your stock was added cold, your soup may need a few minutes over a medium head to warm up before serving
- Serve in a soup bowl topped with a generous dollop of crème fraîche

Ingredients

- 4 Large Carrots
- 2 Large potatoes
- 1 Onion
- ½ Leek
- ½ Stick Celery
- 4 Cloves garlic
- ½ tsp. Curry powder
- 2 Tbsp. Olive Oil
- Generous pinch Salt



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- 1L Vegetable stock
- 50g of [Irish Yogurts Clonakilty Half Fat Crème Fraîche](#)

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