




Carrot Purée with orange

Ingredients:

SAND-GROWN CARROTS PEELED AND WASHED	1 KG	SALT, PEPPER
POWDERED CUMIN	2 G	
ORANGE JUICE	400 ML	



	Ingredients	Weight	Action	Heat setting	Speed	Time	Lid opening	Comments
1	Carrots (large chunks)	1 kg	Put in bowl	 100°C	600 rpm	25 min		Taste and adjust seasoning
	Salt	-						
	Pepper	-						
	Cumin	2 g						
	Orange juice	400 ml						
2				-	Turbo	15 to 20 sec		To obtain a very smooth purée



CHEF'S TIP

White stock can be used instead of orange juice if you want a more neutral purée.