



# MOROCCO



## *Carrot Soup With Cilantro Drizzle*

This delicious combination of carrots and spices may tempt you to refill your bowl for a second serving. If you are short on time, prepare this soup the day before you intend to serve it. It can be served just as it is, but the Cilantro Drizzle transforms it into something spectacular.

### INGREDIENTS **SERVES 4-6**

<b>1 T.</b>	olive oil
<b>1</b>	small onion, chopped
<b>1</b>	medium leek, white part only, sliced in thin rounds
<b>1 clove</b>	garlic, minced
<b>2 t.</b>	fresh ginger, grated
<b>7</b>	large carrots, sliced thin
<b>¼ t.</b>	turmeric
<b>½ t.</b>	cumin
<b>½ t.</b>	paprika
<b>4 c.</b>	water or vegetable stock
	salt to taste

**Cilantro Drizzle** Puree these ingredients in a blender until smooth. Set aside.

<b>1 c.</b>	fresh cilantro leaves
<b>1 clove</b>	garlic, minced
<b>¼ t.</b>	cumin
<b>¼ t.</b>	paprika

<b>3 T.</b>	olive oil
<b>3 T.</b>	lemon juice

### PREPARATION

1. Heat the oil in a large saucepan and sauté the onion for 4 minutes. Add the leek, garlic, ginger, and 2 T. of water or vegetable broth. Cook 4 minutes until the onion and leek are tender.
2. Stir in the carrots, turmeric, cumin, paprika, and water or stock. Bring to a boil, then reduce heat and simmer for 35 minutes or until carrots are very soft. Remove from burner and let cool for 10 minutes.
3. Puree the soup in a blender until smooth. Return to saucepan and slowly reheat.
4. Ladle the soup into bowls. Lightly swirl a spoonful of Cilantro Drizzle over each serving.

### IF YOU GO TO MOROCCO

If you are invited to a Moroccan home, take along a gift of pastries, dates, or nuts for the hosts. When there is a large group of people at a social function, first greet those on your right, followed by those on your left.