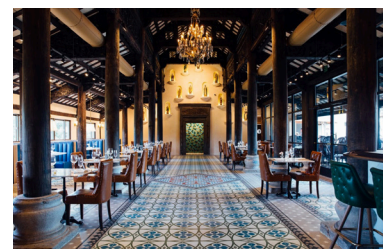


# CARROT GINGER AND ROASTED TOMATO

TILLIE'S



## INGREDIENTS:

- 8EA – Roma Tomatoes
- ¼ Cup – Olive Oil
- 3 Quarts – Carrots, peeled and rough chop
- 1 EA – White Onion, rough chop
- 1/2 Cup – Ginger, rough chop
- 6 Cloves – Garlic
- ½ LBS – Butter
- 2 Quarts – Fresh Carrot Juice
- 2 Cans – Coconut Milk
- 1 EA – Whole Cinnamon Stick
- 2 EA – Star Anise
- 2 TBLS – Salt

## DIRECTIONS:

1. Lightly rub roma tomatoes with olive oil and roast in the oven on broil till a little charred.
2. Remove tomatoes, cool and rough chop.
3. In a large sauce or soup pot; sauté carrots, onions, ginger, garlic, and butter for about 10 minutes.
4. Add carrot juice, coconut milk, cinnamon, star anise and simmer on low for about 45 minutes.
5. Blend until smooth.
6. Add back to the pot and simmer for about 5 minutes.
7. Season to taste.



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