

# CLARKE



## Carrot Purée

*Wolf Dual Stack Burners*

**Serves:** 4–6 | **Prep Time:** 10 minutes | **Cook Time:** 20 minutes | **Skill Level:** Easy

### Ingredients

- 1½ pounds carrots, peeled and sliced
- 2 tablespoons unsalted butter
- ¼ cup heavy cream
- ½ cup vegetable stock
- Kosher salt, to taste

### Instructions

1. Place the carrots in a saucepan with the vegetable stock and a pinch of salt.
2. Cover and simmer over medium-low heat until very tender, about **15 to 20 minutes**.
3. Transfer to a blender with the butter and cream. Blend until smooth.
4. Season with salt to taste and keep warm.

### Chef Tip

For the silkiest purée, make sure the carrots are completely tender before blending.