

LOCKWOOD

RESTAURANT & BAR

Cumin Roasted Carrot Soup: ginger cream, crispy carrot, wasabi

Yield : 30 ea

Ingredients:

230g	Grapeseed oil
160g	Honey
90g	Brown sugar
50g	Cumin seed, ground
40g	water
30g	salt
8.5kg	Carrot, peeled, large dice
3.7kg	Water
3.2kg	Carrot juice, fresh
1.2kg	Apple cider
1.2kg	Onion, yellow sliced
750g	Apple ice wine (1 bottle)
450g	Butter, whole (optional)
210g	Olive oil, extra virgin
60g	Garlic cloves, smashed

Ginger Cream

250g	Ginger, peeled, sliced
500g	Milk (or soy / almond milk)
500g	Apple juice
10ea	Juniper berry
8g	Salt
4g	Soy lecithin

Method:

Grind the cumin seeds in a spice blender, mix with the rest of the ingredients from set 1 to form a paste. Coat the carrots in the spice rub, roast at 400 F for 30 minutes or until dark brown. In a large pot, sweat onions and garlic until tender with the olive oil and butter. Add ice wine and reduce by half, add the water and carrot juice and bring to a simmer. When carrots are fully roasted, add them to the simmering liquid and continue to cook on medium heat until tender. Remove from heat, puree in bender and season with salt and fresh lemon juice if needed. Thin with water to keep vegetarian.

To prepare the ginger cream, place all ingredients in a blender except the soy lecithin. Blend on high for 3-4 minutes. Remove and strain out the solids. To finish, add soy lecithin and blend with a stick blender to create foam.

Garnish with micro wasbi greens and crispy carrot curls.