

Carrot Puree

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Serves:

Oven Temp:

Prep Time:

Cooking Time:



Ingredients

Qty	Ingredient
	Grated nutmeg
5 fl	Single cream
1 lb	Carrots
1 ounce	Butter or margarine
	Salt & freshly ground black

Method

Step Instruction

1. Scrub or peel the carrots and cut into even-sized pieces. Place in a saucepan, in cover with water and bring to the boil, then cook, covered, until tender, about 15 minutes. Drain, reserving the liquid, then pur?e with the butter or margarine and cream. Season to taste. Converted by MC_Buster. Converted by MM_Buster v2.0l.

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