

Curried Sweet Pea Soup

No. of people: **50**

Oil ½ cup
Celery 1 ½ lbs
Carrots 2 lbs
Potatoes 2 ½ lbs
Turmeric 1 Tbsp
Cumin 2 Tbsp
Coriander 1 Tbsp
Water 3 ¼ quart
Frozen Green Peas 2 ½ lbs
Soy Milk 1 quart
Coconut Milk 1 quart
Salt & Pepper to taste

1. Wash & chop **celery**. Scrub **carrots** and chop. Scrub **potatoes**, peel and chop
2. Place oil in appropriate size pot and sauté carrots and celery. Add potatoes, turmeric, cumin & coriander, stirring until spices are fragrant.
3. Add the water, bring to boil and simmer until vegetables are soft
4. Add frozen peas and simmer 10 minutes
5. Puree with immersion blender slowly adding soy and coconut milks.
6. Add salt and pepper to taste. While waiting to serve, simmer gently, do not boil