



# Carrot & Ginger Soup

**Makes** 6 Servings

## INGREDIENTS

4 cups Carrots, Roughly Chopped  
1 1/2 cups Vegetable Stock  
1/2 cup Dry White Wine  
1 clove Garlic, Minced  
1 tbsp Fresh Ginger, Minced Or Grated  
1 t Thyme, Whole Sprig  
1 small Bay Leaf  
Salt And Pepper, To Taste  
1/4 cup Heavy Cream  
2 cups Raisin Bread, Cubed And Toasted

## DIRECTIONS

1. Combine all ingredients in a small (2qt) slowcooker and allow to cook on low for 8 hours.
2. Remove bay leaf and remaining thyme sprig, puree with an immersion blender, season to taste and top with raisin bread croutons just before serving.