

CARROT AND ORANGE SOUP WITH A DILL SOUR CREAM



Total Time
0 MIN.

Serving Size
8 OZ / 250 ML

Difficulty
EASY

Yields
18

A surprising mix of flavours is created when you combine the sweet-citrus of orange juice with aromatic dilled sour cream for a refreshing taste experience.

INSTRUCTIONS

1. Combine soup (1 tub) and water in a pot and heat to boiling*** (min. 180°F/80°C).3
2. Reduce heat and simmer for 10 minutes.
3. Add the orange juice and bring back to a boil.
4. Mix the sour cream, chopped dill and seasonings well together. Place the sour cream into an insert and refrigerate.
5. Top 8 oz of soup with 1 oz of sour cream in 4 small dollops.
6. Draw a skewer through the sour cream dollops to create a heart shape.