

# Spicy Carrot Soup

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## Ingredients:

8 carrots, roughly chopped.  
5 celery sticks, cut into pieces.  
2 cloves of garlic, chopped.  
1 large onion, chopped.  
4 cups of water.  
1 tablespoon of olive oil  
1 teaspoon of curry powder.  
Salt.

## Preparation:

Heat up the olive oil in a frying pan; then fry the chopped garlic and chopped onion for 4-5 minutes.

Add a teaspoon of curry powder, then stir.

Add all of the remaining ingredients except the salt and cook until the vegetables are tender.

Mix in a blender until the soup is smooth.

Add salt to taste and serve.