Carrot and Coriander Soup

**Ingredients**

* 1 tablespoon of olive oil
* 4 large carrots, peeled and chopped
* 1/2 large onion, roughly chopped
* 900ml (1 1/2 pints) vegetable stock
* large bunch fresh coriander

**Method**

1. Heat the oil in a large saucepan over medium heat.
2. Fry the carrots and onion for a few minutes until the onion has softened a little.
3. Pour in the vegetable stock and add the coriander. Bring to the boil, and cook until the carrots are tender, about 10 minutes.
4. Remove from heat and allow to cool slightly.
5. Puree the soup until smooth, using a hand blender or food processor. Reheat before serving if necessary. Serve with crusty bread.