

# Ancient vegetable soup with the magimix

## Ancient vegetable soup with the magimix

5 min	5 min 20 min	5 min 20 min 25 min	5 min 20 min 25 min 1/10
5 min 20 min 25 min 1/10 6	5 min 20 min 25 min 1/10 6 3	5 min 20 min 25 min 1/10 6 3 16	

---

### 5 min 20 min 25 min 1/10 6 3 16

600g of water  
100g of parsnip  
100g of pumpkin  
2 purple carrots  
1 small zucchini  
Salt and pepper (optional)

---

<span itemprop="recipeIngredient">600g of water<br/></span><span itemprop="

Â»

Peel the vegetables, cut them into large pieces, put them in the Thermomix bowl and mix for 10 seconds at speed 4.

Â»

Add water, salt, and pepper, and cook for 20 minutes at 100°C on speed 3, with the measuring cup on the lid.

Â»

When the timer goes off, leave the measuring cup on the lid of the Thermomix and set it for 1 minute at speed 8.