

Carrot soup with the magimix

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15 min	15 min 30 min	15 min 30 min 45 min	15 min 30 min 45 min 3/10
15 min 30 min 45 min 3/10 10	15 min 30 min 45 min 3/10 10 5	15 min 30 min 45 min 3/10 10 5	12

15 min 30 min 45 min 3/10 10 5 12

800g of water
500g of carrots
20g of liquid cream
3 potatoes
1 onion
1 garlic clove
1 vegetable bouillon cube
3 pinches of curry
3 portions of soft cheese like Vache qui rit
Pepper

**800g of water
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Peel the onion, garlic, and carrots. Cut the carrots into 4cm pieces. Put everything in the Thermomix bowl. Program for 6 seconds at speed 5.

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Peel the potatoes, cut them into pieces, and put them in the bowl. Add water, curry, and the bouillon cube. Program for 30 minutes at 100°C at speed 1.

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When it beeps, blend for 30 seconds at speed 6.

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Add the Vache qui rit cheese, liquid cream, and pepper. Set for 1 minute at speed 10.

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If your soup is too thick, add water and blend again for 15 seconds at speed 5.