

Vegetable cream soup with chicken and vegetable tagliatelle with the thermomix

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For the vegetable tagliatelle with the thermomix :

- 1 carrot
- 1 zucchini
- For the meat with the thermomix : 500g of chicken
- Curry
- For the soup with the thermomix : 400g of water
- 2 carrots
- 1 zucchini
- 1 onion
- 1 potato
- 1 leek
- Salt

<div class="tac">For the vegetable tagliatelle with the thermomix :</st

For the Thermomix tagliatelle :

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- Wash the zucchini and cut it into tagliatelle using a peeler.
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- Wash and peel the carrot and cut it into tagliatelle.
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- Place the tagliatelle in the Varoma.
- For the Thermomix meat :
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- Cut the chicken into strips.
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- Place a tagliatelle of carrot and zucchini on each chicken strip and roll them together.
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- Place them on the Varoma tray and sprinkle with curry.
- For the Thermomix cream soup :
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- Wash and peel the carrots, leek, potato, onion, zucchini, cut them into pieces, and place them in the Thermomix bowl.
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- Add salt and water.
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- Close the bowl and place the Varoma on top.
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Set for 20 minutes at speed 2 at Varoma temperature.

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When it beeps, remove the meat and vegetables from the Varoma and set for 45 seconds at speed 7.

Your meal is ready to be enjoyed. Enjoy your meal. Yum