

# Ancient vegetable soup with the thermomix

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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	

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### 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)

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

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

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

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