

## Asparagus soup with the thermomix

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15 min	15 min 18 min	15 min 18 min 33 min	15 min 18 min 33 min 1/10
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### 15 min 18 min 33 min 1/10 6 4 17

500g of water  
400g of asparagus  
50g of heavy cream  
2 Potatoes  
1 pinch of salt  
1 pinch of pepper

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<span itemprop="recipeIngredient">500g of water<br/></span><span itemprop="

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Peel and wash the asparagus, cut into sticks of 4cm. Peel and wash the potatoes and cut into cubes. Put everything in the bowl of the Thermomix.

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Add 500g of water, salt and pepper.

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Set 100°C on speed 2 during 18 minutes. When the thermomix ring, blend for 1 minute, increasing the speed gradually to 10.

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Add the cream and adjust 20 seconds on speed 4.

Serve immediately