

# Carrot soup with the thermomix

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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

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### 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

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<span itemprop="recipeIngredient">800g of water<br/></span><span itemprop="recipeIngredient">

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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.