

# Butternut Pumpkin Soup with the thermomix

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10 min	10 min 22 min	10 min 22 min 32 min	10 min 22 min 32 min 2/10
10 min 22 min 32 min 2/10 10	10 min 22 min 32 min 2/10 10 4	10 min 22 min 32 min 2/10 10 4	12

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### 10 min 22 min 32 min 2/10 10 4 12

1L water  
800gr butternut pumpkin  
200gr carot  
20gr oil  
1 onion  
1 potato  
1 cube of broth/beef stock  
1 pinch of celery salt  
1 pinch of nutmeg  
1 pinch of cumin

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<span itemprop="recipeIngredient">1L water<br/></span><span itemprop="rec

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Peel the onion and put in the Thermomix for 5 sec on speed 5.

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Add oil and put 5 min on 100degrees, speed 1.

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Add the butternut pumpkin peeled and cut into pieces, potatoes peeled and cut into cubes, carrots peeled and sliced, beef stock, celery salt, nutmeg, cumin and then water in the Thermomix on 100 degrees for 22 minutes on speed 2.

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Once finished, put on speed 2 and increase progressively the speed up to 10.

Your butternut Pumkin soup is ready to be served. ou will enjoy it. Yum ;)