

Lentils soup with the thermomix

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5 min	5 min 30 min	5 min 30 min 35 min	5 min 30 min 35 min 1/10
5 min 30 min 35 min 1/10 7	5 min 30 min 35 min 1/10 7 6	5 min 30 min 35 min 1/10 7 6 10	

5 min 30 min 35 min 1/10 7 6 10

2000G of water
250G of lentils
20G of oil
1 onions
1 potato
1 carrot
1 pinch of pepper

**2000G of water
<span itempro**

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Peel and cut the onion in 2 and put it in the thermomix bowl. Set 7 seconds on speed 7.

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Add oil and cook 5 minutes to 50°C at speed 2.

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Peel and cut into cubes the potato and carrot. Put them in the thermomix bowl.

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Put the lentils, water and pepper in the thermomix bowl and cook during 30 minutes at 100°C at speed 2.

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At the ringer, set 30 seconds at speed 10.

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Pass the soup to the stainer to remove the lentil shells (this is not mandatory).