

Vegetable cream soup with chicken and vegetable tagliatelle with the magimix

Vegetable cream soup with chicken and vegetable tagliatelle with the magimix

10 min	10 min 20 min	10 min 20 min 30 min	10 min 20 min 30 min 1/10
10 min 20 min 30 min 1/10 11	10 min 20 min 30 min 1/10 11 11	10 min 20 min 30 min 1/10 11 11 11	11 18

10 min 20 min 30 min 1/10 11 11 18

For the vegetable tagliatelle with the thermomix :

1 carrot

1 zucchini For the meat with the thermomix :

500g of chicken

Curry For the soup with the thermomix :

400g of water

2 carrots

1 zucchini

1 onion

1 potato

1 leek

Salt

<div class="tac">For the vegetable tagliatelle with the thermomix :</st

For the Thermomix tagliatelle :

Â»

Wash the zucchini and cut it into tagliatelle using a peeler.

Â»

Wash and peel the carrot and cut it into tagliatelle.

Â»

Place the tagliatelle in the Varoma.

For the Thermomix meat :

Â»

Cut the chicken into strips.

Â»

Place a tagliatelle of carrot and zucchini on each chicken strip and roll them together.

Â»

Place them on the Varoma tray and sprinkle with curry.

For the Thermomix cream soup :

Â»

Wash and peel the carrots, leek, potato, onion, zucchini, cut them into pieces, and place them in the Thermomix bowl.

Â»

Add salt and water.

Â»

Close the bowl and place the Varoma on top.

Â»

Vegetable cream soup with chicken and vegetable tagliatelle with the magimix

Set for 20 minutes at speed 2 at Varoma temperature.



When it beeps, remove the meat and vegetables from the Varoma and set for 45 seconds at speed 7.

Your meal is ready to be enjoyed. Enjoy your meal. Yum