

Ancient vegetable soup with the magimix

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600g of water
100g of parsnip
100g of pumpkin
2 purple carrots
1 small zucchini
Salt and pepper (optional)

600g of water
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Peel the vegetables, cut them into large pieces, put them in the Thermomix bowl and mix for 10 seconds at speed 4.

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Add water, salt, and pepper, and cook for 20 minutes at 100°C on speed 3, with the measuring cup on the lid.

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When the timer goes off, leave the measuring cup on the lid of the Thermomix and set it for 1 minute at speed 8.