

Cream of mushroom soup with the magimix

Cream of mushroom soup with the magimix

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 11	10 min 22 min 32 min 2/10 11 5	10 min 22 min 32 min 2/10 11 5	14

10 min 22 min 32 min 2/10 11 5 14

500g of milk
 250g of mushrooms
 250g of vegetable broth
 50g of heavy cream
 20g of oil
 1 onion
 1 tablespoon of parsley
 1 pinch of nutmeg
 1 clove
 1 pinch of salt
 1 pinch of pepper

**500g of milk
**

To prepare a foolproof Thermomix recipe for cream of mushroom soup :

Â»

Peel the onion and place it in the Thermomix bowl. Set it to 5 seconds, speed 5.

Â»

Wash and slice the mushrooms. Add them to the Thermomix bowl. Add the oil and set it to 7 minutes at 70°C, using the reverse function at speed 1.

Â»

Add the vegetable broth, milk, clove, nutmeg, salt, and pepper. Set it to 15 minutes at speed 2, 100°C.

Â»

When the time is up, set it to 30 seconds at speed 10, gradually increasing the speed.

Â»

Next, add the heavy cream and parsley. Set it to 10 seconds at speed 8.

Enjoy immediately and bon appétit !