

# Lentils soup with the magimix

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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 |                          |

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### 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

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**<span itemprop="recipeIngredient">2000G of water<br/></span><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).