

# Pea soup with the magimix

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|                             |                               |                                  |                          |
|-----------------------------|-------------------------------|----------------------------------|--------------------------|
| 5 min                       | 5 min 27 min                  | 5 min 27 min 32 min              | 5 min 27 min 32 min 1/10 |
| 5 min 27 min 32 min 1/10 10 | 5 min 27 min 32 min 1/10 10 8 | 5 min 27 min 32 min 1/10 10 8 14 |                          |

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### 5 min 27 min 32 min 1/10 10 8 14

500g of water  
400g of peas  
30g of bacon bits  
20g of oil  
1 onion  
1 carrot  
1 chicken bouillon cube  
Parsley  
Salt  
Pepper

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**<span itemprop="recipeIngredient">500g of water<br/></span><span itemprop="**

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Put the oil and bacon bits in the Thermomix bowl and set for 5 minutes at 90°C on speed 3 in reverse function. Keep warm.

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Put the peas in the Thermomix bowl.

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Peel the onion and carrot, cut them into large pieces, and put them in the Thermomix bowl.

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Blend for 20 seconds on speed 5.

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Add the water, bouillon cube, salt, and pepper to the Thermomix bowl.

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Cook for 22 minutes at varoma temperature on speed 3.

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Wash the parsley and roughly chop it.

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Pour the soup into a bowl, sprinkle with parsley, and add a few pieces of bacon bits on top.