

Butternut Pumpkin Soup with the magimix

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10 min	10 min 22 min	10 min 22 min 32 min	10 min 22 min 32 min 2/10
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10 min 22 min 32 min 2/10 10 4 12

1L water
800gr butternut pumpkin
200gr carot
20gr oil
1 onion
1 potato
1 cube of broth/beef stock
1 pinch of celery salt
1 pinch of nutmeg
1 pinch of cumin

1L water
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Peel the onion and put in the Thermomix for 5 sec on speed 5.

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Add oil and put 5 min on 100degrees, speed 1.

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Add the butternut pumpkin peeled and cut into pieces, potatoes peeled and cut into cubes, carrots peeled and sliced, beef stock, celery salt, nutmeg, cumin and then water in the Thermomix on 100 degrees for 22 minutes on speed 2.

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Once finished, put on speed 2 and increase progressively the speed up to 10.

Your butternut Pumkin soup is ready to be served. ou will enjoy it. Yum ;)