

Vegetable cream soup with chicken and vegetable tagliatelle with the thermomix

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For the vegetable tagliatelle with the thermomix :

1 carrot

1 zucchini For the meat with the thermomix :

500g of chicken

Curry For the soup with the thermomix :

400g of water

2 carrots

1 zucchini

1 onion

1 potato

1 leek

Salt

<div class="tac">For the vegetable tagliatelle with the thermomix :</div>

For the Thermomix tagliatelle :

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Wash the zucchini and cut it into tagliatelle using a peeler.

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Wash and peel the carrot and cut it into tagliatelle.

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Place the tagliatelle in the Varoma.

For the Thermomix meat :

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Cut the chicken into strips.

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Place a tagliatelle of carrot and zucchini on each chicken strip and roll them together.

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Place them on the Varoma tray and sprinkle with curry.

For the Thermomix cream soup :

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Wash and peel the carrots, leek, potato, onion, zucchini, cut them into pieces, and place them in the Thermomix bowl.

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Add salt and water.

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Close the bowl and place the Varoma on top.

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Set for 20 minutes at speed 2 at Varoma temperature.

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When it beeps, remove the meat and vegetables from the Varoma and set for 45 seconds at speed 7.

Your meal is ready to be enjoyed. Enjoy your meal. Yum