

# Cream of leek soup with the thermomix

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5 min	5 min 29 min	5 min 29 min 34 min	5 min 29 min 34 min 1/10
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### 5 min 29 min 34 min 1/10 7 6 12

400g of milk  
200g of water  
3 leeks  
2 potatoes  
2 tablespoons of heavy cream  
Salt  
Pepper

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**<span itemprop="recipeIngredient">400g of milk<br/></span><span itemprop="**

Discover a delicious leek soup prepared with your TM31, TM5, or TM6 :

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Cut the leeks into rounds.

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Put the oil in the Thermomix bowl, then add the leek rounds and set for 7 minutes at 70°C, speed 2, in reverse function.

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Peel the potatoes, cut them into cubes, then put them in the Thermomix bowl.

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Add the milk, water, salt, pepper, and program for 22 minutes at 100°C at speed 2 (Do not put the measuring cup on the Thermomix bowl).

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When it beeps, add the heavy cream and close the bowl with the measuring cup.

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Blend for 45 seconds at speed 8.

Adjust the seasoning if needed and enjoy a delicious Thermomix leek soup. Yum ;)