

Asparagus soup with the thermomix

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500g of water
400g of asparagus
50g of heavy cream
2 Potatoes
1 pinch of salt
1 pinch of pepper

500g of water
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Peel and wash the asparagus, cut into sticks of 4cm. Peel and wash the potatoes and cut into cubes. Put everything in the bowl of the Thermomix.

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Add 500g of water, salt and pepper.

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Set 100°C on speed 2 during 18 minutes. When the thermomix ring, blend for 1 minute, increasing the speed gradually to 10.

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Add the cream and adjust 20 seconds on speed 4.

Serve immediately