

Pea soup with the thermomix

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

500g of water

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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.