

# Cream of Zucchini Soup with the magimix

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10 min	10 min 25 min	10 min 25 min 35 min	10 min 25 min 35 min 1/10
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### 10 min 25 min 35 min 1/10 9 5 15

500g of zucchini  
250g of water  
20g of oil  
3 tablespoons of heavy cream  
1 potato  
1/2 onion  
1 garlic clove  
1 bouillon cube  
1 teaspoon of curry

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<span itemprop="recipeIngredient">500g of zucchini<br/></span><span itempr

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Peel the garlic and onion, put them in the Thermomix bowl and set for 5 seconds at speed 5.

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Add the oil and program for 5 minutes at 70°C on speed 2.

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Add the sliced zucchini, diced potato, curry, and set for 5 minutes at 70°C on speed 1.

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Pour in the water, heavy cream, and set for 15 minutes at 100°C on speed 3.

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When it finishes, set for 2 minutes, gradually increasing the speed up to 10.

Enjoy a delicious homemade zucchini soup. Yum !