

# Zucchini potatoes soap with coriander with the magimix

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600G of zucchini  
200G of potatoes  
250G of water  
1 chicken stock cube  
1 tsp of coriander  
1 Kiri (soft cheese)  
Salt  
Pepper

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**<span itemprop="recipeIngredient">600G of zucchini</span><br/><span itemprop="recipeIngredient">200G of potatoes</span><br/><span itemprop="recipeIngredient">250G of water</span><br/><span itemprop="recipeIngredient">1 chicken stock cube</span><br/><span itemprop="recipeIngredient">1 tsp of coriander</span><br/><span itemprop="recipeIngredient">1 Kiri (soft cheese)</span><br/><span itemprop="recipeIngredient">Salt</span><br/><span itemprop="recipeIngredient">Pepper</span>**

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Wash zucchini, remove the tip at both ends. Cut into large pieces and place them in the bowl of Thermomix.

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Peel and wash the potatoes, cut them into pieces and place them in the bowl of Thermomix.

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Add water, coriander, stock cube, salt, pepper and set 10 minutes on 100°C at the speed 3.

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At the end, add kiri and set 30 seconds on speed 8.

Good tasting