

Cream of mushroom soup with the magimix

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500g of milk
250g of mushrooms
250g of vegetable broth
50g of heavy cream
20g of oil
1 onion
1 tablespoon of parsley
1 pinch of nutmeg
1 clove
1 pinch of salt
1 pinch of pepper

500g of milk
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To prepare a foolproof Thermomix recipe for cream of mushroom soup :

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Peel the onion and place it in the Thermomix bowl. Set it to 5 seconds, speed 5.

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Wash and slice the mushrooms. Add them to the Thermomix bowl. Add the oil and set it to 7 minutes at 70°C, using the reverse function at speed 1.

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Add the vegetable broth, milk, clove, nutmeg, salt, and pepper. Set it to 15 minutes at speed 2, 100°C.

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When the time is up, set it to 30 seconds at speed 10, gradually increasing the speed.

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Next, add the heavy cream and parsley. Set it to 10 seconds at speed 8.

Enjoy immediately and bon appétit !