

## Pumpkin Soup with the magimix

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7 min	7 min 18 min	7 min 18 min 25 min	7 min 18 min 25 min 1/10
7 min 18 min 25 min 1/10 6	7 min 18 min 25 min 1/10 6 3	7 min 18 min 25 min 1/10 6 3 14	

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600g pumpkin

600g of water

100g of potatoes

1 carrot

1 kiri (french cream cheese)

Salt and pepper

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<span itemprop="recipeIngredient">600g pumpkin<br/></span><span itemprop="recipeIngredient">600g water<br/></span><span itemprop="recipeIngredient">100g potatoes<br/></span><span itemprop="recipeIngredient">1 carrot<br/></span><span itemprop="recipeIngredient">1 kiri (french cream cheese)<br/></span><span itemprop="recipeIngredient">Salt and pepper<br/></span></p>

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Wash, peel and cut vegetables into cubes of 2 cm.

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Put the water in the bowl of the Thermomix and set it on 100°, speed 3 for 18 minutes. Do not put the lid on gobelt.

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Add kiri, salt and pepper. Put the cup on the lid and mix for 3 minutes, increasing speed up to 10.