

Cream of Zucchini Soup with the thermomix

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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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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

500g of zucchini
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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 !