

# Pumpkin Soup with the thermomix

## Pumpkin Soup with the thermomix

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	

---

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

600g pumpkin  
600g of water  
100g of potatoes  
1 carrot  
1 kiri (french cream cheese)  
Salt and pepper

---

<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>

Â»

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

Â»

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.

Â»

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