

# Apricot sorbet with the magimix

## Apricot sorbet with the magimix

|                          |                            |                               |                        |
|--------------------------|----------------------------|-------------------------------|------------------------|
| 5 min                    | 5 min 0 min                | 5 min 0 min 5 min             | 5 min 0 min 5 min 1/10 |
| 5 min 0 min 5 min 1/10 3 | 5 min 0 min 5 min 1/10 3 8 | 5 min 0 min 5 min 1/10 3 8 13 |                        |

---

### 5 min 0 min 5 min 1/10 3 8 13

700G of apricot  
60G of castor sugar  
1 white egg

---

**<span itemprop="recipeIngredient">700G of apricot</span><br/><span itemprop="recipeIngredient">60G of castor sugar</span><br/><span itemprop="recipeIngredient">1 white egg</span>**

Â»

Wash, cut, and pit the apricot into quarters.

Â»

Put the pieces in a freezer bag.

Â»

Chill them in the freezer for at least 12 hours.

Â»

Put the powdered sugar in the Thermomix bowl and set it to 1 minute on speed 9, with the cap on the lid to obtain powdered sugar.

Â»

Add the frozen apricots and the egg white.

Â»

Close the bowl using the button and give it 3 to 4 turbo pulses, with the cap.

Â»

Then set it to 1 minute on speed 4 and help the Thermomix by stirring with a spatula, without the cap.

Â»

Insert the whisk into the Thermomix bowl and mix for 1 minute on speed 3.

Enjoy the apricot sorbet immediately. This treat is a delight