

Egg whites with the magimix

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6 min	6 min 0 min	6 min 0 min 6 min	6 min 0 min 6 min 2/10
6 min 0 min 6 min 2/10 2	6 min 0 min 6 min 2/10 2 5	6 min 0 min 6 min 2/10 2 5 16	

6 min 0 min 6 min 2/10 2 5 16

- 6 eggs
- 1 pinch of salt

6 eggs

How to whip egg whites in the Thermomix ?

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Add the egg whites to the Thermomix bowl (Make sure to separate the yolks after cracking the eggs).

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Add a pinch of salt.

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Attach the Thermomix whisk attachment to the bowl of your food processor.

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Whip for 5 minutes at speed 4, gradually increasing the speed during the first minute.

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You can achieve firm and perfect whipped egg whites for your desserts. This technique will undoubtedly help you succeed in making whipped egg whites.