

# Strawberry granita with the magimix

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|                          |                            |                               |                        |
|--------------------------|----------------------------|-------------------------------|------------------------|
| 2 min                    | 2 min 0 min                | 2 min 0 min 2 min             | 2 min 0 min 2 min 1/10 |
| 2 min 0 min 2 min 1/10 5 | 2 min 0 min 2 min 1/10 5 7 | 2 min 0 min 2 min 1/10 5 7 14 |                        |

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400g of ice cubes  
200g of strawberries, gariguet strawberry for example  
50g of granulated sugar  
25g of water  
2 tablespoons of lemon juice

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For powdered sugar :

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Put the sugar in the Thermomix bowl with the measuring cup on the lid.

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Set it to closed position and press the turbo button 3 times.

For Thermomix homemade granita :

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Wash and remove the stems from the strawberries.

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Add water, strawberries, and lemon to the mixture.

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Blend for 15 seconds at speed 10.

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Add the ice cubes.

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Blend for 20 seconds at speed 6.

Pour into a glass and enjoy this refreshing homemade Thermomix granita immediately