Apricot sorbet with the thermomix

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

700G of apricot
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Wash, cut, and pit the apricot into quarters.
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Put the pieces in a freezer bag.
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Chill them in the freezer for at least 12 hours.
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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.
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Add the frozen apricots and the egg white.
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Close the bowl using the button and give it 3 to 4 turbo pulses, with the cap.
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Then set it to 1 minute on speed 4 and help the Thermomix by stirring with a spatula, without the cap.
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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

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