

## Strawberry sorbet with the thermomix

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0 min	0 min 0 min	0 min 0 min 0 min	0 min 0 min 0 min 1/10
0 min 0 min 0 min 1/10 4	0 min 0 min 0 min 1/10 4 5	0 min 0 min 0 min 1/10 4 5 17	

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### 0 min 0 min 0 min 1/10 4 5 17

500G strawberries  
125G sugar  
1 sachet of vanilla sugar  
1 egg white

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**<span itemprop="recipeIngredient">500G strawberries<br/></span><span item**

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Wash, cut the strawberries into pieces, and freeze them for 24 hours in your freezer.

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In the bowl of the Thermomix, add powdered sugar and program for 45 seconds at speed 6 to make powdered sugar.

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Add the frozen strawberries and pulse a few times on turbo mode.

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Add the egg white and vanilla sugar, and mix for 1 minute at speed 4.

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Insert the whisk and whisk for 1 minute at speed 3.

Your sorbet is ready to be served and enjoy your excellent homemade ice cream (Scrape the sides using the Thermomix spatula)

You're going to love it. Homemade sorbets are delicious. Yum yum ;)