

Pear sorbet with the thermomix

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- 500G of pear
- 50G of caster sugar (optional)
- 1 sachet of vanilla sugar
- 1 egg white

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The day before, peel and cut the pears into pieces and freeze them for 24 hours.

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Put the vanilla sugar and powdered sugar in the bowl of Thermomix, close the bowl and make 3 turbo pressure.

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Add frozen pears, egg white and set on speed 10 50 seconds. Helping you with the spatula to get that stands on the edge of the bowl.

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Add the whip, set 30 seconds on speed 3.

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Freeze it or serve immediately with a bit of whipped cream, the colored vermicelli, beads of color, with a little pear brandy to make a "Trou normand" (drink in moderation),...