



## 2 MINUTE SORBET (TM6)

⏱ 10 min. ⌚ 10 min. 🌿 easy 🍴 8 portions

### INGREDIENTS

180 g raw sugar, to taste (see Tips)  
1 egg white  
1 lemon (approx. 40 g), flesh only, no  
white pith and pips removed (see Tips)  
300 g fresh mixed fruit, cut into pieces  
(3-4 cm) as needed  
1000 g ice cubes

### USEFUL ITEMS

no information

### THERMOMIX PARTS

measuring cup, butterfly whisk, spatula

### Preparation

1. Place sugar into mixing bowl and mill **15 sec/speed 10**.
2. **Insert butterfly whisk.** Add egg white and cook **1 min/65°C/speed 4, without measuring cup**. Scrape egg whites off the blades with spatula, then cook for a further **1 min/65°C/speed 4, without measuring cup. Remove butterfly whisk.**
3. Add lemon and mixed fruit and chop **10 sec/speed 5**.
4. Add ice cubes and start **Blend ⌚/1 min 30 sec**, with aid of spatula, until smooth. Serve immediately.

### TIPS

- If you are using ripe or sweet fruit, adjust sugar to taste.
- Instead of using lemon flesh, you can squeeze out the juice and add it in step 2.