



FRUITY DREAM (SOFT SERVE ICE CREAM)

⏱ 5 min. ⌚ 5 min. 🌱 easy ➡ 8 portions

INGREDIENTS

80 g raw sugar
600-650 g seasonal fruit (e.g. blueberries, peaches, mangos), frozen, cut into pieces (3-4 cm) as needed
1 egg white (see Tips)

USEFUL ITEMS

shallow freezable containers (e.g. aluminium, silicone)

Preparation

1. Place raw sugar into mixing bowl and mill **10 sec/speed 9**.
2. Add seasonal fruit and chop **40 sec/speed 10**, with aid of spatula. Scrape down sides and bottom of the mixing bowl with spatula to loosen mixture. Fruit should have a creamy consistency. If necessary, chop for an additional **10-20 sec/speed 10**.
3. **Insert butterfly whisk.** Add egg white and mix **1 min/speed 4**, or to a soft and smooth consistency. **Remove butterfly whisk.**
4. Serve immediately or place into the freezer in a freezable container until ready to serve.

TIP

- Depending on your choice and size of fruit, chopping time may vary.

VARIATION

- **Egg free fruity dream:** if you don't want to use raw egg in your sorbet, omit the egg white and add 70 g natural yoghurt or thick coconut cream in step 3. Proceed as per recipe.