

# Melon sorbet with the magimix

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5 min	5 min 0 min	5 min 0 min 5 min	5 min 0 min 5 min 2/10
5 min 0 min 5 min 2/10 3	5 min 0 min 5 min 2/10 3 8	5 min 0 min 5 min 2/10 3 8 11	

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### 5 min 0 min 5 min 2/10 3 8 11

500g of melon  
50g of caster sugar  
1 egg white

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Cut the melon into cubes.

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Place them flat in the freezer for at least 12 hours.

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Put the caster sugar in the Thermomix bowl, then place the measuring cup on the lid.

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Set to closed bowl position and press the turbo mode button 5 times.

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Add the frozen melon and blend for 30 seconds at speed 6.

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Add the egg white and insert the whisk.

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Set for 2 minutes at speed 3.5.

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Serve immediately.