

## Strawberry granita with the magimix

### Strawberry granita with the magimix

2 min	2 min 0 min	2 min 0 min 2 min	2 min 0 min 2 min 1/10
2 min 0 min 2 min 1/10 5	2 min 0 min 2 min 1/10 5 7	2 min 0 min 2 min 1/10 5 7 14	

---

### 2 min 0 min 2 min 1/10 5 7 14

400g of ice cubes  
200g of strawberries, garigette strawberry for example  
50g of granulated sugar  
25g of water  
2 tablespoons of lemon juice

---

**<span itemprop="recipeIngredient">400g of ice cubes<br/></span><span itemprop="recipeIngredient">200g of strawberries, garigette strawberry for example<br/></span><span itemprop="recipeIngredient">50g of granulated sugar<br/></span><span itemprop="recipeIngredient">25g of water<br/></span><span itemprop="recipeIngredient">2 tablespoons of lemon juice<br/></span></b>**

For powdered sugar :

Â»

Put the sugar in the Thermomix bowl with the measuring cup on the lid.

Â»

Set it to closed position and press the turbo button 3 times.

For Thermomix homemade granita :

Â»

Wash and remove the stems from the strawberries.

Â»

Add water, strawberries, and lemon to the mixture.

Â»

Blend for 15 seconds at speed 10.

Â»

Add the ice cubes.

Â»

Blend for 20 seconds at speed 6.

Pour into a glass and enjoy this refreshing homemade Thermomix granita immediately