

Pear sorbet with the magimix

Pear sorbet with the magimix

5 min	5 min 0 min	5 min 0 min 5 min	5 min 0 min 5 min 1/10
5 min 0 min 5 min 1/10 4	5 min 0 min 5 min 1/10 4 5	5 min 0 min 5 min 1/10 4 5 12	

5 min 0 min 5 min 1/10 4 5 12

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

**500G of pear
<span itemprop="**

Â»

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

Â»

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

Â»

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.

Â»

Add the whip, set 30 seconds on speed 3.

Â»

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),...