

Carambar jelly with the magimix

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300g of water

150g of sugar

2 carambars

Agar-agar

300g of water
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Put carambars for 24 hours in the refrigerator to make it harden.

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Put carambars in the thermomix, blend on speed 7 for 10 seconds, add sugar and water.

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Bake on speed 2 for 20 minutes this mixture after removing the cup.

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Add the agar-agar and put in the fridge during 24 hours.