

Carambar jelly with the thermomix

Carambar jelly with the thermomix

1 min	1 min 20 min	1 min 20 min 21 min	1 min 20 min 21 min 1/10
1 min 20 min 21 min 1/10 4	1 min 20 min 21 min 1/10 4 4	1 min 20 min 21 min 1/10 4 4 12	

1 min 20 min 21 min 1/10 4 4 12

300g of water

150g of sugar

2 carambars

Agar-agar

**300g of water
150g of sugar
2 carambars
Agar-agar**

Â»

Put carambars for 24 hours in the refrigerator to make it harden.

Â»

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

Â»

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

Â»

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