

Apricot jam with the thermomix

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500G of apricot
300G of sugar
1 packet of agar

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How to make a good homemade fruit-flavored jam? How to make apricot jam with thermomix?

The thermomix is an ideal kitchen robot for preparing excellent homemade jams:

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Wash, cut and pit the apricots into quarters, then put them in the thermomix bowl.

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Add the jam sugar and agar-agar, then set it to 5 seconds on speed 4.

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Place the measuring cup on the lid, then set it to 7 minutes at 100°C on speed 2.

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Skim off any foam that may have formed on the surface, if necessary.

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Pour the jam into sterilized jam jars, seal them, and turn each jar upside down.

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Let it rest upside down for at least 2 hours.

Enjoy this excellent homemade thermomix jam for breakfast with a good coffee and some toasted bread, for example

To add flavor, you can use 2 washed and dried sprigs of rosemary to make apricot and rosemary jam

With 3 sprigs of lavender, you'll get a good apricot and lavender jam

This recipe serves as the base for creating various jams with thermomix. You can easily replace apricots with strawberries to make a delicious thermomix strawberry jam, or use other fruits such as red berries or raspberries. Enjoy! Yummy ;)