

## Pear jelly with the thermomix

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10 min	10 min 30 min	10 min 30 min 40 min	10 min 30 min 40 min 3/10
10 min 30 min 40 min 3/10 5	10 min 30 min 40 min 3/10 5 8	10 min 30 min 40 min 3/10 5 8 15	

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1kg of pears  
1000g of water  
4g of agar agar  
Powdered sugar  
Vanilla

<span itemprop="recipeIngredient">1kg of pears<br/></span><span itemprop="recipeIngredient">1000g of water<br/></span><span itemprop="recipeIngredient">4g of agar agar<br/></span><span itemprop="recipeIngredient">Powdered sugar<br/></span><span itemprop="recipeIngredient">Vanilla<br/></span></p>
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<div data-bbox="70 443 96 459" data-label="Text">
<p>^>></p>
</div>
<div data-bbox="48 461 532 476" data-label="Text">
<p>Wash the pears, remove the stem and seeds, and cut them into quarters.</p>
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<div data-bbox="70 478 96 492" data-label="Text">
<p>^>></p>
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<div data-bbox="48 495 756 510" data-label="Text">
<p>Place the pears in the Thermomix bowl, add water, and set for 12 minutes at 100°C on simmering speed.</p>
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<div data-bbox="70 512 96 526" data-label="Text">
<p>^>></p>
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<div data-bbox="48 528 347 543" data-label="Text">
<p>Drain the pulp in a sieve and keep the juice.</p>
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<div data-bbox="70 545 96 560" data-label="Text">
<p>^>></p>
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<div data-bbox="48 562 573 577" data-label="Text">
<p>Put the juice back in the Thermomix bowl and add half of its weight in sugar.</p>
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<div data-bbox="70 579 96 593" data-label="Text">
<p>^>></p>
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<div data-bbox="48 596 230 610" data-label="Text">
<p>Add vanilla and agar agar.</p>
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<div data-bbox="70 612 96 627" data-label="Text">
<p>^>></p>
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<div data-bbox="48 629 920 660" data-label="Text">
<p>Remove the lid from the bowl, place the steaming basket on the Thermomix lid to prevent splatters, and blend for 10 seconds at speed 5.</p>
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<div data-bbox="70 662 96 677" data-label="Text">
<p>^>></p>
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<div data-bbox="48 680 320 694" data-label="Text">
<p>Set for 20 minutes at 100°C on speed 2.</p>
</div>
<div data-bbox="70 696 96 711" data-label="Text">
<p>^>></p>
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<div data-bbox="48 714 308 728" data-label="Text">
<p>Pour into jam jars and turn them over.</p>
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<div data-bbox="48 730 882 745" data-label="Text">
<p>Enjoy as soon as the jelly has set, after approximately 24 hours in the refrigerator. Delicious on toasted bread for breakfast</p>
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