Quince jelly with the thermomix

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10 min	10 min 45 min	10 min 45 min 55 min	10 min 45 min 55 min 2/10
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10 min 45 min 55 min 2/10 4 5 13

1000G of water
800G of quince
+ or - 750G of granulated sugar
1 teaspoon of agar agar

1000G of water
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Wash and cut the quinces into quarters, place them in the Thermomix bowl and set for 5 seconds at speed 6.
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Add the water and set for 15 minutes at 100°C on speed 2.
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Retrieve the juice.
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Put the obtained juice back into the bowl, making sure to weigh it. Pour the same amount of sugar and set for 30 minutes at 100°C on speed 2.
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Add the agar agar and set for 3 minutes at 60°C on speed 2.
Put the jelly into jam jars, close the lids, and turn the jars upside down to sterilize them so they can be kept unopened for several months

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