

Pear jelly with the thermomix

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

1kg of pears
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Wash the pears, remove the stem and seeds, and cut them into quarters.

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Place the pears in the Thermomix bowl, add water, and set for 12 minutes at 100°C on simmering speed.

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Drain the pulp in a sieve and keep the juice.

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Put the juice back in the Thermomix bowl and add half of its weight in sugar.

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Add vanilla and agar agar.

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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.

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Set for 20 minutes at 100°C on speed 2.

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Pour into jam jars and turn them over.

Enjoy as soon as the jelly has set, after approximately 24 hours in the refrigerator. Delicious on toasted bread for breakfast