

Homemade ketchup with the thermomix

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500G of tomatoes
200G of sugar
100G of oil
100G of wine vinegar
60G of concentrated tomato paste
1 onion
1 spoon of mustard
Paprika
Nutmeg
Salt and pepper

500G of tomatoes

To obtain an excellent Thermomix ketchup recipe :

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Peel the onion, cut it in half, and put it in the Thermomix bowl.

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Mix for 5 seconds at speed 7.

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Scrape the sides of the bowl.

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Add the oil to the Thermomix bowl.

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Mix for 4 minutes at simmering temperature (70°C), without placing the measuring cup on the lid.

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Remove the skin from the tomatoes by dipping them in boiling water.

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Then, cut the tomatoes into quarters and remove the seeds.

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Put the tomatoes, sugar, mustard, tomato paste, wine vinegar, paprika, nutmeg, salt, and pepper in the Thermomix bowl.

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Place the measuring cup on the lid.

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Set the timer for 15 seconds at speed 5.

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Scrape the sides of the bowl with a spatula.

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Close the Thermomix bowl.

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Finally, cook for 30 minutes at 100°C, speed 3.

Pour the homemade ketchup into jam jars or jars. Then, let it cool