

# Tagada strawberry syrup with the magimix

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300g of water  
150g sugar  
50g tagada strawberry

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**<span itemprop="recipeIngredient">300g of water<br/></span><span itemprop="recipeIngredient">150g sugar<br/></span><span itemprop="recipeIngredient">50g tagada strawberry<br/></span>**

To make a delicious strawberry Tagada syrup :

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Blend the Tagada strawberries for 10 seconds at speed 7.

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Add the sugar and water.

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Set the Thermomix to speed 2 and let it run for 20 minutes, removing the measuring cup. (If you set it to 100°C, it will melt the Tagada strawberries and thicken the mixture. But if you do it at room temperature, strain the remaining strawberries through a sieve).

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You can add food coloring or strawberry flavoring to achieve a deeper color.

Allow the homemade syrup to cool before enjoying it