

## Pear jelly with the magimix

### Pear jelly with the magimix

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	

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

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

**<span itemprop="recipeIngredient">1kg of pears<br/></span><span itemprop="**

Â»

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

Â»

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

Â»

Drain the pulp in a sieve and keep the juice.

Â»

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

Â»

Add vanilla and agar agar.

Â»

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.

Â»

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

Â»

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