Quince jelly with the magimix

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

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
<span itempro</pre>

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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