

Quince jelly with the magimix

Quince jelly with the magimix

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**

Â»

Wash and cut the quinces into quarters, place them in the Thermomix bowl and set for 5 seconds at speed 6.

Â»

Add the water and set for 15 minutes at 100°C on speed 2.

Â»

Retrieve the juice.

Â»

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.

Â»

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