

# APPLE AND PEAR JELLY



---

**Preparation :** 10 min - **Resting :** 24 hr - **Cooking :** 25 min - **Equipment :** -

---

**Ingredients :** 3-4 jars

- 1 kg apples and/or pears - or 600ml unfiltered apple and pear juice - 600 g jam sugar - juice of ½ lemon - 1 tbsp vanilla extract

---

1. Wash and cut the apples and/or pears in quarters; extract the juice using a juicextractor. Or, use commercial, unsweetened apple and/or pear juice.

2. Pour the juice into the metal bowl; add the sugar, lemon juice and vanilla extract. Remove the cap from the lid and run the EXPERT programme, 25 minutes/speed 3/105 °C. Put a drop of jelly on a chilled plate, if it sets the jelly is ready. If not, restart the programme for a few minutes.

3. Use sterilised (or previously boiled) jars. Immediately ladle the hot jelly into the jars and tightly close the lids. While the jelly is still hot, turn the jars upside down on a rack for about 15 minutes. Then, turn the jars into the upright position and set aside to cool.

**Chef's tip :**

To check if the jam is cooked, put a drop on a chilled plate. If it sets, the jam is ready.

