

APPLE AND PEAR JELLY



Preparation : 10 min - **Resting :** 24 hr - **Cooking :** 20 min - **Equipment :** -

Ingredients : 3-4 jars

- 600 ml unfiltered apple and pear juice - 600 g jam sugar - juice of ½ lemon - 1 tbsp vanilla extract - 1 sachet Certo or 14g gelatine

1. Put the juices in the metal bowl with the sugar, lemon juice, vanilla extract and pectin. Run the EXPERT programme for 15 minutes/speed 3/100°C. Restart the EXPERT programme for 5 minutes/speed 5/100°C.

2. Pour the apple-pear jelly mixture into sterilized glass jars. Cool at room temperature for a day, then store in the refrigerator.

Chef's tip :

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

Cook Expert ■