

# APRICOT JAM



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**Preparation :** 10 min - **Resting :** - - **Cooking :** 45 min - **Equipment :** -

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**Ingredients :** 2 jars

- 500 g apricots - 250 g jam sugar - 1 tsp vanilla sugar

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1. Wash and cut the apricots in halves; remove the stones.
2. Put the apricots in the metal bowl and add the jam sugar and vanilla sugar. Run the EXPERT programme for 45 minutes/speed 1A/100°C.
3. When the jam has cooled, pour into sterilised jars. Leave to set for 12 hours before using.

**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 ■