

thermomix

VORWERK

FIG AND GINGER JAM

TM 31

3 jar(s)

easy

Accessories you need:


Simmering basket

Ingredients

- 1000 g ripe figs
- 300 g raw sugar
- 20 g lemon juice
- 2 tsp ginger paste or fresh grated ginger

Preparation

Cut off stems and halve figs. Place into TM bowl. Add sugar, ginger and lemon juice.

Cook 30 min 100deg sp 2. For a chunky jam use  "**Counter-clockwise operation**" Make sure MC is in place for this step or your jam will be too thick.

Cook further 15 min Varoma sp 2 with MC removed and TM basket on top. Pour into sterile jars.

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