

QUINCE PASTE

PREP TIME

10 mins

COOK TIME

1 1/2 - 3 hours

SERVINGS

12 x 250ml Jars

INGREDIENTS

6 Quinces
Sugar

This recipe can be adjusted to any quantity of quinces you have.

INSTRUCTIONS

There are two different cooking methods for making Quince Paste. Method 1 is using a pressure cooker; Method 2 is using the stovetop. The pressure cooker is by far quicker, but both results are amazing!

- Both methods will keep in the pantry or cupboard for 18 months - 2 years.

Method 1 - Pressure Cooker

- Wipe the fuzz off the Quinces with a clean cloth and roughly chop into chunks.

- Place the whole, chopped Quinces in a pressure cooker (peel, seeds, core, everything).

- Add about 1 cup of Water and cook on "manual" for 20 minutes.

- Push the Quinces and juice through a Mouli to remove all the skin and pips.

- Weigh the amount of pulp you have left and add the same quantity of Sugar. Stir to combine.

- Return the liquid to the pressure cooker and cook on "sauté" for 20 minutes with the lid off. If it starts to splatter liquid lava around the kitchen, place a wooden spoon across the top of the cooker and rest the lid over the top.

- After 20 minutes, give it a stir and cook in 20-minute bursts until the mixture is reduced and dark in colour (the sautéing usually takes around 60 minutes in total).

- *Proceed to "test for set".

Method 2 - Stovetop

- Wipe the fuzz off the Quinces with a clean cloth and roughly chop into chunks.

- Place the whole Quince in a large pot (peel, seeds, core, everything).

- Add "just enough" water to come under the top of the fruit in the pot. Bring to the boil then simmer rapidly for 1 - 2 hours (they'll be cooked in 1/2 hour, but you want to keep going until they're blushing pink. You may need to add a splash more water as you go so that it doesn't stick to the pot. Each batch and season are different, so don't set a timer).

- Once it looks blushed pink, push through a Mouli and weigh the pulp that's left. Add the equal quantity of Sugar and stir to combine.

- Carefully blitz with a stick mixer (it'll be scalding hot) and stir for potentially an hour, but once again, it depends how big a batch you are doing. A 2 Kg batch is going to go deep burgundy red quicker than a 4 Kg batch.

- ***Test for set** until you're happy with the consistency. It should peel back on itself once cooled completely.

- Ladle into clean and dry jars to within 1/2 cm from the very top of the jar.

- Ladle all the mix then put the lids on firmly and turn upside down for 3 minutes (this sterilizes the air in the jar and the lid). After 3 minutes, turn the jars right way up to avoid it setting in the lid.

