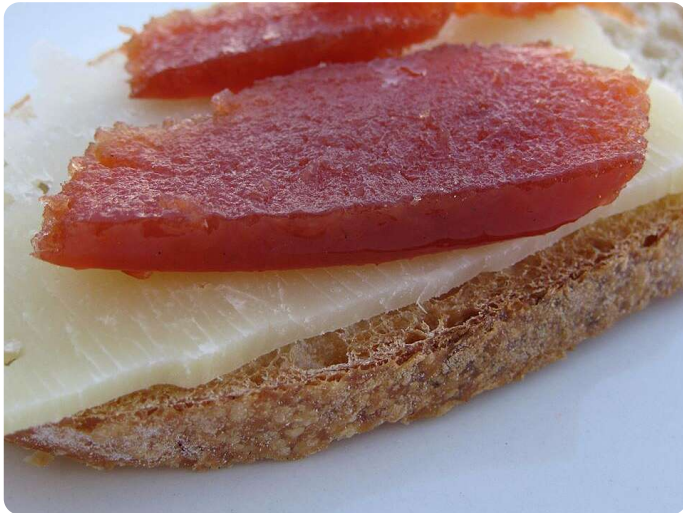


Quince Paste

Oscar · 28/09/2024

**Prep Time**

3 hrs 50 mins

Dificult

Easy

Servings

32

Description

Quince paste is a sweettart fragrant preserve made with ripe quinces sugar and water Its a firm sticky paste perfect for slicing into thin layers to serve with cheese In Spain its known as membrillo and served with Manchego

Ingredients

— - 4 ½ pounds ripe quinces - 5 ½ cups white sugar - water to cover

Instructions

1. Wash
2. peel
3. and core quinces
4. reserving cores and peels. Coarsely chop flesh and transfer fruit to a large pan. Wrap cores and peels in cheesecloth
5. tie the bag with kitchen string and add it to the pan. (The peels contain most of fruit's pectin
6. which contributes to the firmness of quince paste.) Pour in enough water to cover quinces and boil
7. with the pan partly covered
8. until fruit is soft
9. about 30 to 40 minutes. Remove the bag of peels and pass quince flesh through a sieve or food mill. (For best results
10. don't use a food processor as it will result in too fine a texture.) You should have about 2 ½ pounds of fruit pulp. Transfer quince pulp to a saucepan and add sugar. Ideally
11. you should add the same amount of sugar
12. by weight
13. as fruit pulp. Cook and stir over low heat until sugar is dissolved. Continue cooking
14. frequently stirring with a wooden spoon
15. until paste becomes very thick and has a deep orange color
16. about 1 ½ hours. Draw the wooden spoon along the bottom of the saucepan: it should leave a trail
17. and quince mixture will stick to the spoon. Lightly grease a 9x13-inch baking dish or line it with greased parchment paper. Transfer quince paste to the baking dish
18. spreading it about 1 ½ inches thick. Smooth the top and allow it to cool. Dry paste for about 1 ½ hours on your lowest oven setting
19. no more than 125 degrees F (52 degrees C). Allow quince paste to cool completely before slicing. In Europe
20. the traditional method of drying quince paste is to leave it in a cupboard for about 7 days. The remaining juices will continue to evaporate and render a drier paste. Store quince paste in an airtight container in the refrigerator; the color will deepen with age.