

A few quince recipes:

Quince paste

1 kg quinces
¼ cup water
¼ cup lemon juice
Sugar

Core fruit (peeling optional) and cut into 8ths. Put quinces, lemon juice and water in pot and slowly poach in covered saucepan for approx. 25-30 minutes or until soft.

Puree the mixture in food processor. Measure the amount of quince puree and add the same amount of sugar (e.g., 2 cups puree : 2 cups sugar). Cook uncovered in saucepan slowly about 1 hour, stirring frequently (it will stick very easily). When cooked, it should be a lovely rich colour. Pour into lined slice tray. Cool, then cut into pieces. Wrap in foil or waxed paper and store in fridge.

Quince cake

½ cup sugar
½ cup orange juice
1 C water
2 cardamon pods
1 kg quinces, peeled and chopped

Cook all slowly in large pot for ~1 ½ hours. Show go rich red in colour, then cool.

Put some of the cooked quinces into base of a lined ~22 cm baking tin (about 2/3 of quince mix) and save remaining 1/3 quinces to mix through cake.

Cream ¾ cup sugar with 90 g butter. Gradually beat in 3 eggs and a little orange rind. Mix in 1 ½ cups self-raising flour, ½ cup milk or sour cream, and 1 teaspoon baking soda. Stir in quinces and a few chopped nuts (optional). Put cake mix over fruit in cake tin and bake 50-60 minutes at 170 deg C.

Quince Chutney

6 large quinces or 12 small ones
About 6 apples
4 large onions
500 g brown sugar, more or less to taste
1 teaspoon salt
1 ounce ground ginger
¼ teaspoon chilli powder
1 teaspoon mustard
1 teaspoon mustard
1 teaspoon curry powder
200 g raisins

Chopped everything up and combine in a large pot. Cover with vinegar. Bring to the boil and simmer 1 ½ hours. Stir often. Pour into hot sterilised jars; seal when cold.