

Quince Crumble

Poaching Quinces.

2 lemons sliced.

1 cup of sugar.

3 cups of water.

6 large quinces.

* can also use pears just cut back cooking time 1 hour.

options for flavor.

1 vanilla bean

1 cinnamon stick

2 star anise

1 piece of ginger.

Method.

1) Bring water and sugar to boiling point in a medium size pot; remove when sugar is dissolved.

2) Remove from the heat and carefully ladle the water / sugar syrup into a casserole pot.

3) Remove the cores and peel the quinces being very careful not to cut yourself when chopping the quinces as they have a hard surface. Cut into quarters, place into water.

4. Once all your quinces are cut remove from the water and place into your casserole pot along with your lemons. Add any of your spices for flavor, or add all of them.

5. Place the lid on your dish and cook at 180 degrees for about 4 hours making sure there is enough poaching liquid in the pan during this time.

Remove the pears / quinces.

Place the syrup into a saucepan, reduce until you have a lovely syrup, remove spices.

