Poached quince with crumble topping

**Ingredients:**

5 quince

1 cinnamon stick

3 cardomom pods (or ¼ tsp ground)

1 clove

5 cups water (approximately)

10 Tbsp sugar (2 per cup water)

**CRUMBLE TOPPING**

1/2 cup plain flour

1/2 cup brown sugar

3 Tablespoons salted butter, slightly melted

1/2 teaspoon ground cinnamon

**Method**;

1. Cut the quince in half, and then each half into 4 wedges, so you have 8 slices.
2. Put the quince in a pot with enough water to cover all of the pieces. Add 2 tablespoons of sugar for each cup of water you add. Throw in a cinnamon stick for extra flavour (whole cloves, cardamom pods, and allspice are other tasty spices to add that will flavour the quince nicely).
3. Bring the liquid *just* to a boil, stirring a bit as it heats to help the sugar dissolve. Reduce the heat to low and gently [simmer](https://www.thespruceeats.com/all-about-simmering-995786) until the quince is completely tender, about 15-20 mins. If you want to eat the plain poached quince cook them a bit longer so they can be cut with a spoon.
4. Let the quince and the poaching liquid cool to room temperature. Use in a recipe or store, covered and chilled, for up to a week.
5. To reheat the quince: reserve half the cooking liquid and add the cold fruit back in.
6. PRE HEAT oven FAN FORCED 180oC
7. Mix together crumble; combine the flour and sugar. Add cinnamon, if desired. Slowly drizzle the butter into the bowl while stirring the crumbs with a fork. Start with 3-4 Tablespoons and add more as needed until the crumbs form. Do not over-mix (you do not want this to become like a dough).
8. Spread the cooked quince slices out on a tray and sprinkle the crumble mix over the top. Put in the oven for 10-15 mins until the crumble has turned a little golden.
9. Serve!