

Taste the Hills



Recipes and Tips

Quince Jelly

This is lovely as an addition to sweet dishes but I also like to add a little to gravies, pork dishes and even in dressings. If you want it to be really set, then just boil it for longer but I find it makes a versatile drizzle and I pour it over everything from fried haloumi to my breakfast yogurt!

3 good sized quinces (or should that be 3 quince?)

1 litre water

850g sugar

Roughly chop up the quince and throw the whole lot, pips, peel and all into a large pan with the sugar and water.

Stir over a gently heat to dissolve the sugar then simmer for at least an hour. The liquid should have reduced by about half to leave you with a rosy coral colour.

Strain into a couple of, warm sterilised jars or make up a few small ones for Christmas presents. If you prefer, you can stop the boiling a little earlier to make a more liquid glaze in which case you could use bottles and the colour will be more like rose lemonade.

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