

Pot-roasted quinces

Ingredients: 6 quinces, well washed 1.5 litres water 4 cups sugar Juice of 3 lemons	Equipment: Measuring cups Large sauce pan
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Method:

<ol style="list-style-type: none">1. Wash quinces. Pack quinces, water and sugar into a heavy based saucepan. Boil vigorously for 30 minutes until syrup thickens (large bubbles will form).2. Lower heat and simmer for up to 5 hours, Turn quinces at least 4 times during the cooking process to ensure they become a deep- ruby colour through to the core.	<ol style="list-style-type: none">3. Add lemon juice in the final minutes of cooking (this helps cut the sweetness.). Serve whole quinces with a little jellied syrup and fresh cream.
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