Quince recipe

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 large quinces (around 1kg). You can use only 2 for the first recipe if you don’t peal them and add the third at the end.
- 1/2 cup sugar
- 1 large tbs flour
- a bit of cinnamon only if you have cinnamon bark and not grounded
- oil

Instructions

The quince recipes are sweet memories from my grandmother, lost and then found again.

- melt the sugar in a pan on a low flame, add the cinnamon bark, wait until it’s completely melted
- add 1/2 cup of water with attention not to get burned in the melded sugar - water reaction. Mix until all the sugar is dissolved
- when fully dissolved add the flour which you previously mixed with a bit of water to insure a smooth paste
- mix and set aside
- peal and remove the kernels, cut in about 8 slices less than 1 cm thin. It’s not mandatory to peal the quinces.
- brown the slices in oil until they are soft and set aside.
- when all the slices are cooked mix with the sauce, add 1/2 glass of water and mix on a low flame for 5 minutes
- remove the cinnamon bark and serve. Idea: serve with some pork meat cooked with curry madras :)