Quince jelly (peltea)

NIBBLEDISH CONTRIBUTOR

Ingredients

- the quinces kernel and pealed skins from the quince dish recipe, one extra quince if you did not pealed the quinces
- sugar

Instructions

- add water to cover the quinces by 3-4 cm
- boil on a low flame for a long time until they are soft, very soft
- filter the liquid
- add the same quantity of sugar as the liquid mix and let it boil on a very low flame until by dropping some liquid in a glass with cold water it forms itself instead of dissolving
- pour in some glass jars and let it cool
- serve with a glass of water