

Quince Jelly

Wash, core and quarter quince. Cover with water and commence cooking



When soft, mash with a potato masher and drain through cloth overnight into a bowl.



Using drained juice (approximately 4-5 cups bring to boil with 3-4 cups of sugar. Keep pulp for making paste.



Skim off foam from top and put aside for future use as this is full of pectin. Can be frozen.



When temperature reached – pour into sterilised jars and place in water bath to seal.



Full recipe can be sourced at:

https://www.simplyrecipes.com/recipes/quince_jelly/

Quince Paste

After draining off the juice overnight, use the remaining pulp to make paste. Place paste in slow cooker on High. Stir in sugar, see recipe below for quantities.



After the sugar is dissolved, use a wand mixer to blend pulp into a smooth paste.



Cook for several hours (4-8 hours), stirring regularly (every 15-30 minutes) to ensure it doesn't catch on sides/bottom.

It will gradually change colour to a deep pink/red.



Once it is a deep red/pink you can place in container to cool before slicing into servings to use on cheese boards, etc.



Adapted from Doesn't Cost the Earth recipe which can be sourced at:

<https://doesntcosttheearth.wordpress.com/2011/03/30/quince-paste-made-from-your-quince-jelly-leftovers/>