



## Quince Cheese

Sarah's servings: 24, Sarah's skill: Easy

### Ingredients

2Kg Quince  
2.5 Ltr Water  
3 Lemons (juice of)  
1.3 Kg Granulated Sugar

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### Method

- Wash the quince thoroughly then chop them into small chunks.
- Place the water into a large pan and add the quince and lemon juice.
- Place on a high heat and bring to the boil then reduce the heat and simmer for 2 hours.
- Stir regularly to avoid the fruit sticking to the bottom of the pan - you can add more water if necessary.
- The mixture will change colour and have a pinkish hue.
- Once the fruit is soft push the mixture through a sieve and add the liquid purée to a large clean pan and add the sugar.
- Stir on a low heat until the sugar has dissolved.
- Turn up the heat to high and stir continuously for about 30 minutes.
- The purée should be thickened.
- Oil the containers you wish to use with a flavourless oil and fill with the hot quince cheese. You can use any containers you want - plastic lunch boxes would work but you only want a maximum of 2 cm deep.
- Once cool seal the containers.
- Store for up to a year.