

## Sweet ginger quinces



*SYDNEY MARKETS*

*Supplying quality fresh fruit & vegetables*

## Sweet ginger quinces



Serves: 4  
Preparation: 20 minutes  
(+ 15 minutes cooling time)  
Cooking: 2 hours

1½ cups water  
1 cup caster sugar  
2 lemons, juiced

1½ tbs grated fresh ginger  
4 medium (about 1.6kg) quinces  
vanilla ice-cream, to serve

1. Combine water, sugar, lemon juice and ginger in a large saucepan.
2. Using a small sharp knife, peel, quarter and core quinces. Quickly place prepared quinces into sugar mixture in the pan (this prevents discolouration).
3. Place a sheet of baking paper directly over quinces in pan. Press baking paper down to form a seal. Cover pan with lid and cook, without disturbing, over low heat for 2 hours. Remove lid and baking paper to check quinces, they're ready when rosy coloured and tender. Replace baking paper and lid and cook for a further 30 minutes, if necessary.
4. Remove from heat and slightly cool quinces in syrup. Spoon warm quinces into serving bowls, drizzle generously with syrup and serve with ice-cream.