



Quince Compote

Ingredients

- 4 quinces, peeled, quartered and core removed
- 2 cups water
- 1 cup verjuice
- 1 ½ cups unrefined golden caster sugar
- 1 cinnamon quill
- 3 star anise
- 5 black peppercorns
- 3 cloves
- 1 vanilla bean, halved
- Large piece (about 10cm) orange peel
- Juice of 1 ½ lemons

Method

1. Place all the ingredients in a heavy based medium sized pot and bring to a boil over a medium heat.
2. Once it starts bubbling, cover the pot and simmer for about 45 minutes, giving the mixture a stir every once in a while. It is ready once the quince is lovely and soft and has transformed into a reddish blush colour.
3. Remove the quince from the pot using a slotted spoon and place in a bowl or container.
4. Increase the heat on the cooktop and boil the remaining syrup uncovered for a few minutes until it has thickened a little. Pour the syrup over the fruit, cover and allow it to chill in the fridge for a few hours or overnight. Store in the fridge for up to a week and reheat to serve as needed.