

APPLE AND QUINCE PIE

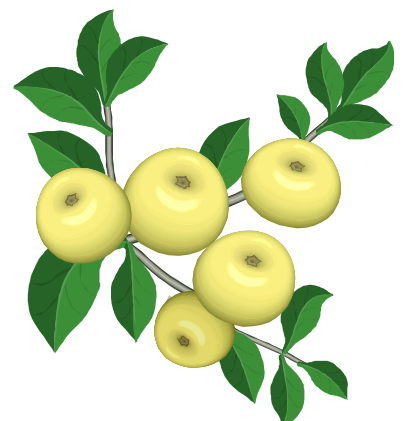
Ingredients

1 ¼ pounds cooking apples
1 large quince
Raw, granulated sugar as needed
Couple of handfuls of sultanas (optional)
About ¾ pint water

½ pound of shortcrust pastry dough
Sprinkling of Demerara sugar.

Method

- Preheat the oven to 400 °F
- Peel, core and slice the apples, then peel, core and grate the quince. The quince must be grated as it takes much longer to cook down than the apples if left in large pieces.
- Fill a pie dish with the fruit, sprinkling sugar over each layer, and mounding it up towards the centre of the plate. Pour the water into the pie dish to come halfway up the fruit.
- Roll out the dough and put the pastry on the pie. Crimp the edges, brush the top with egg wash and sprinkle over the Demerara sugar.
- Bake for 20 mins before turning the oven down to 375 °F and cooking for a further 20 minutes or until the pastry is golden brown.



APPLE, PEAR AND QUINCE CRUMBLE

Ingredients

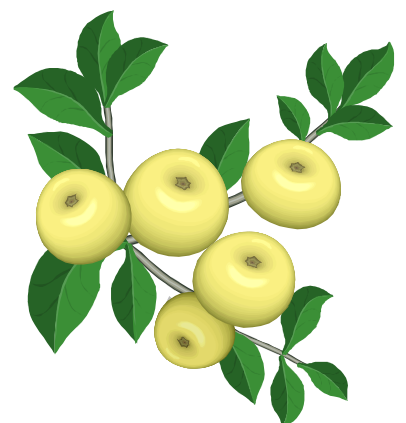
1 smallish quince
About $\frac{1}{2}$ cup sugar
About $\frac{1}{3}$ cup fresh lemon juice
1 medium cooking apple
1 large pear

Topping:

$\frac{3}{4}$ cup brown sugar
 $\frac{1}{2}$ cup plain flour
 $\frac{1}{2}$ cup butter or margarine

Method

- Pre heat your oven to 375 °F
- Peel, core and slice the quinces very thin ($\frac{1}{8}$ inch or so).
Simmer in just enough water to cover them. Add sugar and lemon juice. Simmer until tender and starting to turn rosy - about 1 hour. The liquid should be mostly used up by now - add more water during cooking if it dries out too early. Note that slicing them thin makes them edible much sooner than the normal 3 hours or so that quinces need to soften up.
- Peel, core and slice the apple and pear, toss with lemon juice if desired. Put in a pie dish in layers with the cooked quince.
- Mix oats, sugar and flour - rub in the butter / margarine as you would for pastry. Spread this mixture on top of the fruit and bake for about 35 minutes.



ROAST QUINCE WITH CINNAMON AND HONEY

Ingredients

2 quince
1 cinnamon stick
2 bay leaves
1 lemon
75 ml clear honey
175 g caster sugar

Method

- Pre heat oven to 108C/350F/Gas4. If the quinces are furry (some are), wash under warm water to remove.
- Cut the quinces in half and remove the core.
- Peel the lemon and extract the juice.
- Place the cinnamon, bay leaves, lemon peel and juice into a small roasting dish, just big enough to fit the 4 quince halves side by side.
- Place the quinces on top cut side up.
- Pour over the honey and sprinkle with the caster sugar.
- Pour in enough hot water to reach halfway up the fruit.
- Cover the roasting dish with foil and bake for 2 hours.
- Leave to cool in the roasting dish.

