QUINCE PASTE
TM 31

Total: 1h 30min
Preparation: 1h 30min

1000 g

easy

ACCESSORIES YOU NEED:
Varoma
Butterfly

Ingredients

Imported

4 quinces fur/down rubbed off and roughly chopped (weigh and make a note, no more than 1 kg)
1 lemon flesh and pips only
80 g water
750 g sugar approx

Preparation

Chop in two batches **10 - 20 seconds Speed 6** with lemon. You want it finely chopped but not puree mush!

Place all chopped quince mixture into TM bowl, add water, scrape sides of bowl, wash and dry lid and MC. Cook **30 minutes 100 degrees Speed 3** until perfumed aromas are present.

Carefully turn dial up to **Speed 6-7** and pulverise **20 - 30 second**s until desired texture is reached and all pips etc are finely chopped. Check and repeat if desired.

Add sugar (approximately 75% of raw quince weight) ie 750g sugar if there was 1kg quince placed into bowl at the start.

Combine on **Speed 3 for 5 - 10 seconds**, scrape down sides of bowl and rinse lid to remove sugar/fruit particles.

NB: Washing lid/scraping sides assists in reducing contamination and will aid in maintaining storage life of end product.

Insert **Butterfly,** place Varoma onto Lid (bowl part only will allow steam to escape and reduce kitchen splatter). Cook **30 - 45 minutes at Varoma temperature Speed 2** (or **115 degrees TM5 and TM6**) until desired colour, texture and moistness is reached.

Cook another 10 - 15 minutes if required.

NB: Using the Butterfly increases the rate of evaporation and reduces the chance of it sticking.
Also, if you remove the Varoma/TM Lid a few times and shake the water off you will get rid of the moisture much more efficiently and reduce the cooking time.

Quickly scrape into containers of choice to cool/dry out. Shallow tray/molds lined with greaseproof paper (paste depth is usually 1-2 cm), no lining required if using silicone bakeware, small tubs or jars will also work well.

Air dry mixture in a warm place if necessary. Your kitchen bench top, sunny window, mantelpiece etc for as long as required (time will depend on residual moisture) or in a low oven.

Store in an airtight container - keeps a year if not contaminated.

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