

Quince Marmalade

Ingredients

- To every 450g (1lb) of Quince Pulp allow 340g (12oz) Granulated Sugar

Method

1. Slice the quinces into a preserving pan, adding enough water for them to float.
2. Place on the heat to stew, until reduced to a pulp (approx. 3 hours), keeping stirred occasionally from the bottom, to prevent their burning.
3. Pass the pulp through a hair sieve, to keep back the skin and seeds.
4. Weigh the pulp and to each 450g (1lb) add sugar in the above ratio.
5. Place on the heat and keep it well stirred from the bottom of the pan with a wooden spoon, until reduced to a marmalade (approx. 45 minutes).
6. Test by dropping a little on a cold plate, when, if it jellies, it is done.
7. Put it into sterilised jars whilst hot.
8. Allow to cool and cover with airtight lids.
9. Store in a dry place.



Notes

Sufficient: Allow 600ml (1 pint) of sliced quinces for a 450g (1lb) pot.