

# Dulce de membrillo

## Ingredients

- 4 pounds quince, washed, peeled, cored, roughly chopped
- 1 vanilla pod, split
- 2 strips (1/2 inch by 2 inches each) of lemon zest (only the yellow peel, no white pith)
- 3 Tbsp lemon juice
- About 4 cups of granulated sugar, exact amount will be determined during cooking

## Method

**1 Boil the quince in water with vanilla pod and lemon zest:** Place quince pieces in a large saucepan (6-8 quarts) and cover with water. Add the vanilla pod and lemon peel and bring to a boil. Reduce to a simmer, cover, and let cook until the quince pieces are fork tender (30-40 minutes).

**2 Make quince purée:** Strain the water from the quince pieces. Discard the vanilla pod but keep the lemon peel with the quince. Purée the quince pieces in a food processor, blender, or by using a food mill.

**3 Measure the purée:** Measure the quince purée. Whatever amount of quince purée you have, that's how much sugar you will need. So, if you have 4 cups of purée, you'll need 4 cups of sugar.

**4 Heat purée to dissolve sugar, add lemon juice:** Return the quince purée to the large pan. Heat to medium-low. Add the sugar. Stir with a wooden spoon until the sugar has completely dissolved. Add the lemon juice.

**5 Cook on low heat until thick and dark pink:** Continue to cook over a low heat, stirring occasionally, for 1-1 1/2 hours, until the quince paste is very thick and has a deep orange pink color.

**6 Put in low oven to dry:** Preheat oven to a low 125°F (52°C). Line a 8x8 baking pan with parchment paper (do not use wax paper, it will melt!). Grease the parchment paper with a thin coating of butter. Pour the cooked quince paste into the parchment paper-lined baking pan. Smooth out the top of the paste so it is even.

Place the membrillo paste in the 125°F oven for an hour or longer to help it dry out. (If you have a convection or fan setting for your oven, use it.) Remove from oven and let cool.

**7 Serve:** To serve, cut into squares or wedges and present with Manchego cheese. To eat, take a small slice of the membrillo and spread it on top of a slice of the cheese. Store by wrapping in foil or plastic wrap, and keeping in the refrigerator.

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