

Membrillo (Quince Paste)

Membrillo (quince) is a unique fruit that is very high in pectin and is prized for its pinkish-orange hue and delicate floral flavor when poached. Traditionally, as is done in this recipe, it is cooked down to a paste—Dulce de Membrillo—and then served as a snack paired with cheese. Using the KitchenAid® Fruit & Vegetable Strainer makes pureeing the poached quince a snap.

PREP TIME: 20 minutes

COOK TIME: 25 minutes to poach the fruit + 30 minutes cooling time. 1 hour 15 minutes to simmer the pureed fruit/sugar mixture. Setting overnight and then 1 hour 15 minutes to oven dry the quince paste.

TOTAL TIME: about 4 hours + overnight

YIELD: Fills one 9-by-13-in/23-by-33-cm baking pan, 12 – 16 (1/3 cup/80 ml) molds, or a 12-cup standard muffin pan

SPECIAL EQUIPMENT: KitchenAid® Fruit & Vegetable Strainer attachment; Heavy-bottomed large saucepan; Silicone spatula and wooden spoon; 9-by-13-in/23-by-33-cm baking pan, a standard nonstick 12-cup muffin pan, or 12 – 16 (1/2 cup/120 ml) decorative silicone molds; Parchment paper; Large rimmed baking sheet

INGREDIENTS:

6 ripe quinces (3 ¼ pounds/1540g), peeled, cored, and cut into large chunks
5 to 6 cups granulated sugar (the weight will be equal to the poached/strained quince)

Zest and juice of 1 large lemon

¼ teaspoon ground cinnamon

¼ teaspoon ground cloves

Grapeseed or canola oil for greasing the baking sheet

INSTRUCTIONS:

Fill a large saucepan half full of cold water. Place the prepared quinces in the pot. Add more water if the fruit is not covered. Bring to a boil over high heat. Reduce the heat to medium low and poach the fruit at a slow simmer until the fruit is soft and a paring knife slides easily into the fruit, about 25 minutes. Remove from the heat and set aside to cool in the cooking water for 30 minutes. Drain the fruit in a colander, gently shaking off any excess water.

While the fruit is cooking, line a 9-by-13-in/23-by-33-cm baking pan with parchment paper, pressing the corners as smooth as possible. Alternatively, have ready a standard nonstick 12-cup muffin pan or 12–16 ½ cup/120 ml decorative silicone molds.

Attach the KitchenAid® Fruit & Vegetable Strainer to your KitchenAid® Stand Mixer.

Place a large bowl under the strainer to collect the pressed fruit and a smaller bowl at the end of the strainer to catch the pulp. Place the cooked quince in

the large food tray. Turn the mixer to speed 4 and feed the fruit through the strainer pushing down using the plunger tool. Pass the pulp through the fruit strainer one more time to extract as much strained fruit as possible.

Weigh the puree, then weigh out the same amount of sugar. Combine the sugar and fruit in a large, deep, heavy-bottomed pot or Dutch oven. Stir to combine the fruit and sugar. Bring to a boil over medium-high heat, stirring frequently. Reduce the heat so the fruit mixture simmers steadily. Cook, stirring quite frequently, especially the bottom of the pot for approximately 1 hour and 15 minutes or a bit longer. It will be thick and hot bubbles will splatter; stirring frequently helps to avoid this as well as scorching the bottom of the pot.

The quince paste is ready when the mixture is thick enough to coat a wooden spoon without dripping off, and turns a beautiful orange-pink color. Remove from the heat and stir in the lemon juice and zest, plus the ground cinnamon and cloves.

While the quince paste is hot, pour it into the prepared pan and smooth it out evenly with a silicone spatula. Alternatively, ladle it into the molds or muffin tin. Set aside overnight at room temperature. Cover loosely with a clean linen kitchen towel, if desired.

The next day, arrange a rack in the center of the oven and preheat the oven to 120°F/50°C. Lightly grease a large rimmed baking sheet with grapeseed oil. Turn the quince paste out of the pan or molds onto the baking sheet. Remove and discard the parchment. Place the baking sheet in the oven for 1 hour and 15 minutes to help dry out the quince paste. Set aside to cool.

If made in a baking pan, cut the quince paste into serving size rectangles. Loosely wrap the quince paste in parchment or waxed paper. Store in an airtight container at room temperature or in the refrigerator. It will keep for several months.

CHEF'S NOTES:

Quince paste is eaten on warm bread or toast for breakfast. As a snack or as a cheese course, quince paste is paired with a wide range of aged cheeses, classically Manchego cheese from Spain. Other sheep's milk cheeses, especially aged Sicilian cheeses are a terrific complement to the sweet, floral paste.

MAKES 24 SERVINGS

Nutrition - 1 Serving

Calories 191 Fat 0g	Carbs 50g Protein 0g Sugars 46g dietary fiber 0g	Cholesterol 0 mg Sodium 1 mg
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