



# GOLDEN QUINCE JELLY

*With so many quinces on hand, I couldn't resist making a batch of this gorgeous, jewel-toned jelly. It's a simple, old-style preserve that captures the delicate flavour and fragrance of the fruit perfectly.*

## Ingredients

- 1.5kg quinces
- Juice of 1 lemon
- Water
- White sugar

## Instructions

1. Prep the quinces by rubbing them with a clean tea towel to remove their natural fuzz. Rinse well, then chop into chunks about 2.5cm in size. (I have also left them whole.)
2. Place the quince pieces into a large pot along with the lemon juice. Add enough water to completely cover the fruit.
3. Bring to a boil, then reduce the heat and let it gently simmer until the quinces are soft and tender.
4. Strain the mixture first through a colander to remove the pulp. Then, strain the resulting juice through a sieve lined with a double layer of muslin or a clean pillowcase if you don't have muslin.
5. Measure the liquid, and for every cup of juice, add an equal cup of sugar.
6. Return to the heat and boil rapidly for about 20–30 minutes, or until the jelly reaches setting point. Tip: Test for a set by placing a small spoonful on a cold saucer. Pop it in the fridge for a couple of minutes — if it wrinkles slightly when pushed, it's ready.
7. Pour the hot jelly into warm, sterilised jars and seal straight away. It's ready to enjoy as soon as it cools, and should be refrigerated after opening.