

FLOWERS

DISCOVER Our Range of Plants

* JOIN Our Mailing List

* SOW Our July Seeds

We are still despatching, but some orders are subject to delays. For the latest information, please click here >

Home > Advice > Quince membrillo recipe

HOME & LIFESTYLE

GIFTS

COURSES & EVENTS

SEE ALL
ARTICLES

quince membrillo recipe

Posted in [October](#), [November](#), [All Recipes](#), [Autumn](#) on 1st November 2019

A classic way to eat quince – a paste which is traditionally served with Manchego in Spain. It is easy to make and stores well. Eat it with cheese, on its own, or add a little to flavour casseroles and sauces.

Makes 2kg

- granulated sugar (for exact quantity see below)
- 2kg quince (or quince and cooking apples if you are short of quince)
- a little ground cinnamon

Put the packets or bowl of sugar in a very low oven to warm up for about half an hour.

Roughly chop the unpeeled quinces and put into a pan with 300ml water. Cover and stew gently until the fruit is soft. Sieve or mouli the fruit and measure then purée. For each 600ml of purée, add 350g of sugar. Gently heat in a deep saucepan until the sugar has completely dissolved. Raise the heat and bring to the boil, stirring continuously to prevent it catching. As it reduces, it will spit and splatter, so cover your hand with a cloth.

After about 45 minutes the mixture will have turned a lovely reddish brown and will begin to come away from the side of the pan as you stir. Pour into baking trays lined with non-stick paper or an oiled mold. Leave, uncovered, at room temperature for 2-3 days before cutting into blocks or chunks.

This recipe appears on p380 of [Sarah Raven's Garden Cookbook](#).



Leave a comment

Share this:



Print this page

useful kit...



Sarah Raven's
Garden Cookbook

ABOUT US

[Contact Us](#)

[About Us](#)

[We support](#)

[Jobs](#)

[Affiliates](#)

[Press](#)

[Awards](#)

[COVID-19 Declaration](#)

SHOPPING

[Plant Sizes & Product Info](#)

[Key to Symbols](#)

[Delivery](#)

[Order Form](#)

[Quick Shop](#)

[Gift Vouchers](#)

[Find Your Perfect Plant](#)

[How to Order Online](#)

FOR OUR CUSTOMERS

[Feefo Reviews](#)

[Join us online](#)

[Recommend a Friend](#)

[Instruction Booklets](#)

[Testimonials](#)

[Help & FAQs](#)

[Request a Catalogue](#)

[Gift Wrap](#)

TERMS AND CONDITIONS

[*Terms & Conditions](#)

[Privacy & Security](#)

[Returns, refunds and exchanges](#)

[Cookie policy](#)

[Payments and Guarantees](#)

JOIN IN



SIGN UP

Join our mailing list



0345 092 0283

Our phone lines are currently closed. [More info here](#)

© 2020 Sarah Raven. All rights reserved. Registered in England & Wales #06694059. Photography: © Jonathan Buckley. eCommerce by blubolt

