

Quince Dessert

Traditional Turkish baked quince dessert with mastic and sugar. Tender, aromatic quinces slow-cooked to perfection and served with clotted cream.

15 min

PREP

30 min

COOK

45 min

TOTAL

4

SERVINGS

Medium

DIFFICULTY

Quince Dessert

Ingredients

- 2 quince
- 4 drop chewing gum
- 2 cup granulated sugar
- 2 cup water
- 4 pcs clotted cream

Instructions

- 1 Prepare the quinces**

Preheat oven to 160°C (320°F). Peel 2 quinces and cut each in half lengthwise, then remove the cores and seeds with a spoon.
- 2** Arrange the 4 quince halves cut-side up in a baking dish large enough to hold them in a single layer.
- 3 Make the syrup**

Combine 2 cups sugar and 2 cups water in a saucepan. Bring to a boil over medium-high heat, stirring until sugar dissolves completely, about 3-4 minutes.
- 4** Pour the hot syrup over and around the quinces in the baking dish, ensuring the liquid comes about halfway up the sides of the fruit.
- 5 Bake the quinces**

Cover the dish tightly with aluminum foil and bake for 45-50 minutes, until the quinces are fork-tender and easily pierced.
- 6** Remove the foil and continue baking for 10-15 minutes more, until the tops are lightly golden and the syrup has thickened slightly.
- 7** Remove from oven and let cool completely at room temperature for at least 2 hours before serving, allowing the syrup to thicken further as it cools.

Tips

Choose quinces that are fully yellow and fragrant - green quinces will be too hard and lack the proper flavor development needed for this dessert.

Pound the mastic with a small amount of sugar using a mortar and pestle or the back of a spoon to break it down completely - whole pieces won't distribute evenly.

Save the quince peels and cores to make a fragrant tea or add them to the baking dish for extra flavor - they contain natural pectins that will enrich the cooking liquid.

Don't skip the foil cover during initial cooking - this creates the steam environment necessary for even cooking and prevents the quinces from drying out.

Baste the quinces with the pan juices every 20 minutes during cooking to ensure even color development and prevent the tops from browning too quickly.

Test doneness by gently inserting a knife into the thickest part - it should slide in with no resistance when the quinces are properly cooked.

Allow the dessert to cool completely before serving as the flavors need time to develop and the cooking juices will thicken as they cool.

Store leftover cooking syrup separately and use it to drizzle over yogurt, ice cream, or other desserts for an instant flavor boost.