

# Sak?zl? Ayva Tatls?

Traditional Turkish Mastic Quince Dessert (Sak?zl? Ayva Tatls?) - aromatic baked quince with mastic and sugar, served with cream.  
Authentic recipe.

15 min

HAZIRLIK

30 min

PI?IRME

45 min

TOPLAM

4

PORSIYON

Medium

ZORLUK

Sak?zl? Ayva Tatls?

## Malzemeler

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

## Yap???

- Prepare the quinces**

Wash and peel 2 quinces, then cut them in half lengthwise. Use a spoon to carefully scoop out the cores and seeds, creating a deep cavity in each half. Reserve the peels and cores for later.
- Preheat your oven to 160°C (320°F). Place the 4 quince halves cut-side up in a baking dish large enough to hold them in a single layer.
- Make the mastic sugar**

Place 4 pieces of mastic in a mortar with 1 tablespoon of the sugar from the 2 cups. Crush with the pestle until the mastic is completely powdered and well mixed with the sugar.
- Mix the powdered mastic mixture with the remaining sugar. Spoon this mastic sugar generously into the cavity of each quince half, mounding it slightly.
- Scatter the reserved quince peels and cores around the quinces in the baking dish. Pour 2 cups of water into the dish around the quinces, not over them.
- Initial baking**

Cover the entire dish tightly with aluminum foil. Bake for 30-40 minutes, until the quinces begin to soften when pierced with a knife.
- Remove the foil and baste the quinces with the cooking liquid from the pan using a spoon. Continue baking uncovered for 10-15 minutes, until the tops are lightly golden and the quinces are completely tender.
- Remove from oven and let cool completely at room temperature. Remove and discard the peels and cores from the cooking liquid.
- Refrigerate for at least 2 hours until well chilled. Serve cold with the cooking syrup spooned over each portion.

## ?puçlar?

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Crush mastic crystals with a mortar and pestle along with a teaspoon of the recipe's sugar to prevent the resin from sticking to your tools.

Save the quince peels and cores - they contain natural pectin that helps create the syrupy cooking liquid and adds extra quince flavor to the dessert.

Baste the quinces with the pan juices every 15 minutes during the final uncovered cooking period to ensure even caramelization and prevent drying.

Test doneness by inserting a knife into the thickest part of the quince - it should slide in easily with no resistance when properly cooked.

For enhanced presentation, use a small spoon to create decorative ridges in the mastic-sugar mixture placed in the quince cavities before baking.

Allow the dessert to cool completely before refrigerating, as the flavors continue to develop and meld during the cooling process.

If your quinces are very large, consider cutting them into quarters instead of halves, adjusting the cooking time accordingly for more even results.

Strain the leftover cooking liquid through a fine mesh sieve to create a fragrant syrup that can be drizzled over the served dessert for extra flavor.