

Ayva Tatlısı (*Quince Dessert*) **(V) (GF)**

Ingredients

4 whole Quince, washed well
1 Lemon, juiced
2 Green sour apples (Granny Smith), peeled, seeds taken out and grated
300gr. (1 cup) Sugar
5 each Cloves
2 Cinnamon sticks
Water approximately 500ml (2 cup)

To serve

Kaymak¹ or vanilla flavoured ice cream

Equipment needed

Square cheesecloth, about 30cm x 30cm (12in x 12in)
Kitchen twine, about 20cm (8 in.)

Procedure

- Pre-heat the oven to 180°C (approximately 355F).
- Peel all the quince, and keep the peels aside.
- Cut peeled quince in half and remove the core and keep aside with the peels. When doing this make sure not to make a hole in the center of the quinces. Place the peeled quince halves in a large bowl with lemon juice and 2 cups of water.
- Lay the cheesecloth on your counter, put the peels, cores, cinnamon and cloves and hold from four corners and tie the sachet with the kitchen twine*.
- Lay the quince halves on a large baking sheet in one layer. Make sure the oven tray that you use has sides that are about 3 cm (approx. 1in.) high.
- Fill the center of each quince half with equal amounts of grated sour apple.
- Pour the lemon water over the quince and place the sachet in the middle of the tray among the quince halves.
- Vigorously sprinkle the sugar over the quince halves. Place the tray in the pre-heated oven. Loosely cover with aluminum foil.
- Cook until the quince starts to soften and sugar melts for about 1 hour, then remove the foil and cook for another 30-45 minutes. Watch the oven from time to time to not burn the quince.
- Cool completely. Serve the quince halves with a tablespoon of clotted cream or a scoop of vanilla ice cream.

1) *Kaymak: Kaymak is a type of clotted cream. It is the delicious layer of cream that is formed when buffalo's milk is boiled. It is a very popular garnish for some Turkish desserts, and quince dessert being one of them. Unfortunately it needs refrigeration and has a very short shelf-life so enjoy it while in Turkey. Although it is not the same, it can be replaced by double cream or clotted cream found in your country.*

**The sachet is the secret ingredient in this dessert. The peels will give off a lighter shade of red color to the dessert once cooked. The cores, that contains the seeds has pectin in them. Pectin gives the gelatinous texture required for this dessert.*