

QUINCE PASTE



24 hours aprox.

Ingredients

- 1 or 2 kilos of quinces
- 1 kilo of sugar
- Water

Nutritional facts

- 261 Kcal / fats
- 62 carbohydrates
- 1 protein

Steps

- First, wash the quinces, put them in a cooking pot and cover with water. Boil at medium-high heat for 45-60 minutes.
- After, peel them, cut in chunks, and put them in a strainer.
- Next, weigh the quinces and add the same amount of sugar or half of it if you don't like it too sweet. Mix and boil on low heat.
- Later, stir from time to time with a wooden spoon, so that it does not stick (1-3 hours).
- After that, put quince cheese in a mold. Cover it, and store in the fridge for 24 hours.
- Finally, unmold and eat.

* you can eat it with bread or cheese

