

DRUNK QUINCES

Recipe by Brian Levy

Serves 8

For the poached quince:

4 medium to large quinces*

5 cups (1200 ml) sweet white wine (Riesling, Sauternes, Moscato d'Asti) or pear or apple juice -
or a blend of wine & juice

1/2 a lemon, preferably organic

1/2 a vanilla bean (optional)

For assembling:

1/2 cup (120 ml) Moscato d'Asti

whipped cream (optional)

shortbread or other simple biscuits, for serving (optional)

*NOTE: You could also make this with poached pears or apples.

Peel and quarter the quinces. Place them in a large, heavy-bottomed pot. Add the wine and/or juice, the lemon, and the vanilla bean (if using). Bring it to a boil over medium heat, then reduce the heat to maintain a simmer and cover. Simmer until the quinces are cooked through, about an hour, at which point they'll be "fork tender"; you'll be able to easily pierce them with a sharp knife or fork. Remove the pot from the heat and let the contents completely cool to room temperature.

Once cooled, use a paring knife to remove the fibrous, rough cores of the quince quarters, and cut each quarter into 3/8-inch (1 cm) slices. Store the quince slices in their liquid in an airtight container, refrigerated, for up to a week.

To serve, distribute the quince slices among 8 serving glasses. Pour the Moscato d'Asti evenly over the quinces. Serve immediately, topped with whipped cream and with a side of shortbread or other biscuits, if desired.

Recipe adapted from "Drunk Peaches" from *Good & Sweet* by Brian Levy, Avery (Penguin Random House) 2022