

## Membrillo (Quince Paste)

<http://userealbutter.com/2011/10/09/quince-paste-membrillo-recipe/>  
from [Simply Recipes](#) and [Always Order Dessert](#)

4 lbs. quince, washed well (about 5 medium quince for me)  
1 vanilla bean, split lengthwise  
1 lemon, peel of (just the yellow, not the white pith)  
lemon juice (this will depend on how much quince purée you wind up producing)  
4-5 cups sugar (this also depends on the amount of quince purée)

Cut and core your quince. You can peel them if you want, but Alejandra said she leaves the peel on and in the final product. (Worked great for me.) Place the quince, vanilla bean, and lemon peel in a large saucepan. Fill with enough water so that it covers the fruit by an inch. Bring the water to a boil and reduce to a simmer. Let everything cook/simmer until the quince are fork-tender (took me about 45 minutes). Strain the quince, discarding the water and the vanilla bean (but keep the lemon peel). Purée the quince and lemon peel in a food processor or press through a food mill until smooth. Measure the amount of purée you have and pour it into the saucepan. Now measure out the same amount of sugar as the purée (I had 4.5 cups of purée, so I added 4.5 cups of sugar) and pour that into the saucepan, stirring together. Add a teaspoon of lemon juice for each cup of purée (okay, I added 1 tablespoon for each cup because I really like lemon). Heat the purée over medium heat then reduce to medium-low, stirring frequently on a simmer to avoid burning the quince. The purée should go from golden to a dark orange-pink color over the course of an hour or more and it should thicken considerably. (I think I cooked mine a little too long, hoping to get an even deeper color.) Remove from heat.

Preheat the oven to a low setting (Elise says 125°F, Alejandra says 200°F with fan on or door cracked ajar, my oven goes as low as 170°F). Prepare an 8×8-inch baking dish, lining it with parchment (NOT wax paper) and buttering it generously. Pour the quince into the pan and smooth it out. [Note: If you cook yours on the stove for a long time like I did, it's a lot harder to spread the paste out in the pan.] Bake the quince paste for about an hour to help it dry out, then remove from the oven, peel off the parchment, and cool. You can wrap the membrillo in plastic and/or foil and refrigerate for up to a year. Makes quite a bit (I'm not even sure how to quantify it).