

Kitchen Garden at Collingwood College Term 1-Menu 3

Name of Recipe: Quinces poached in a vanilla bean stock

Volunteer Notes: When doing the quinces, be very knife aware with the students, as they can be quite difficult to do. Keep all the peelings and off cuts as they will be used to make the jelly.

From our garden: Quinces, Lemons

What to collect	What to do
Quinces	Remove the stem & leaves, compost. Fill a sink with cold water. Wash and rub off the down on the quince skin with a sponge.
Large bowls with cold water & lemon cut into slices Chef & Paring knives	Have your lemon water ready to pop the cut quinces in so they don't discolour (oxidisation.) Proceed to the cutting & coring. AT this stage GET ME over to show you. Volunteer>you may need to cut the quinces in ½ and pieces for the students.
<u>Light sugar syrup for stewing</u> Large, wide pot 500 gm. caster sugar 2lt water Add flavourings such as lemon/orange peel 1 vanilla bean-split	Place the sugar/water/lemon or orange peel & vanilla bean in a large wide pot. Bring to the boil. Turn down to simmer and simmer 10 minutes to infuse the flavours, before adding the prepared quinces.
Quinces, cut into 1/2 then 1/3's and cored & peeled (keep all peelings)	For the stewed quinces, gently simmer prepared quinces in the pot. Cover with baking paper to submerge them, until they turn a dark red. 2hours. You will use the pre-pared quinces today.

Divide cooked quinces into bowls	
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