



Miele

Poached quince with cinnamon anglaise and crystallised chocolate

By Miele

3 hours

Preparation time

45 minutes

Cooking time

4 serves

Serves

INGREDIENTS

Poached quince

4 medium quince, wiped over
1 lemon
175g white sugar
500ml water
1 tsp vanilla paste
2 star anise
1 cinnamon quill
5 cloves

Anglaise

250ml milk
250ml cream
6 egg yolks
50g sugar
1 cinnamon quill
1 tsp vanilla paste

Crystallised chocolate

75ml water
100g sugar
100g dark chocolate

METHOD

Poached quince

1. Peel quince, halve and core.
2. Add quince to acidulated water with half of the lemon.
3. Place all ingredients, including the peel and core into an unperforated steam container.
4. Steam at 100°C for 2 hours, allow to cool.
5. Place quince into a storage container or jar and strain liquid back over them.

Anglaise

1. Whisk together milk, cream, egg yolks, sugar and vanilla paste.
2. Place in an unperforated steam container. Add the cinnamon quill and cover with cling wrap or lid.
3. Steam at 85°C for 45 minutes, allow to cool.
4. Remove and discard cinnamon quill.

Crystallised chocolate

1. Place sugar and water into a small saucepan on low heat, induction setting 4, for 5 minutes until sugar has melted.
2. Turn heat up to high, induction setting 8, and cook until the syrup starts to turn light amber just at the edge of the pan, or when the temperature reaches 135°C on a food thermometer.
3. As soon as it reaches temperature, remove from the heat and add the chocolate.
4. Beat immediately with a strong wooden spoon until the sugar crystallises and turns to a cocoa coloured brown crumb. Pour onto a plate and allow to cool.

To serve

1. Heat the quinces in the steam oven at 100°C for 5 minutes.
2. Sprinkle on the chocolate, pour over the anglaise and serve warm.

Hints and tips

- Poached quince can be kept for up to one week in the refrigerator.
- Anglaise can be served cold, or churned into an ice cream.