

Miele

Poached winter fruit and gingerbread crumbs with lemon thyme mascarpone

By Michael Meredith

35 minutes

Preparation time

1 hour 35 minutes

Cooking time

4 serves

Serves



INGREDIENTS

2 ripe quince, or 4 firm pears

Stock syrup

Juice and zest of 1 lemon
Juice and zest of 1 orange
1 bay leaf
250g caster sugar
400ml water
1 star anise
1 cinnamon stick

Gingerbread

150g plain flour
¼ cup rolled oats
½ tsp bi-carb soda
½ tsp ground cloves
1½ tsp ground ginger
½ tsp ground cinnamon
75g butter
50g brown sugar
½ beaten egg
100g blackstrap molasses
½ tsp salt

METHOD

Stock syrup

1. Place all of the ingredients into the induction suitable medium gourmet casserole dish.
2. Cook on medium heat, induction setting 5 and dissolve the sugar into the water for 5 minutes.

Fruit

1. Peel the fruit and remove the cores. Place into the stock syrup.
2. Bring to boil on high heat, induction setting 9, then reduce to setting 5. Cover and simmer for 1 hour 30 minutes for the quince and between 10–25 minutes for the pears. Check to see if cooked by inserting a skewer or small knife into fruit to see if soft.
3. Once cooked, carefully remove fruit and reduce stock syrup on high heat, induction setting 8, until slightly thickened and glossy.
4. Strain back onto the fruit, discarding aromatics.

Gingerbread

1. Sift together flour, bi-carb soda, salt and spices in a bowl then add oats and combine.
2. Melt butter, sugar and molasses in a saucepan on low heat, induction setting 4, once evenly combined remove from heat.
3. Cool slightly for 5 minutes then whisk in the egg.
4. Pour the wet ingredients into the dry and mix to form a soft dough, wrap and rest for an hour in the refrigerator.
5. Preheat the oven on Fan Plus at 160°C.
6. Press dough out on a sheet of baking paper to ½ cm thick, lightly roll if needed, then transfer to an oven tray.
7. Using a fork pierce some holes into the pastry.
8. Place in the oven and bake for 16-18 minutes.
9. Once cooked, remove from the oven and cool.
10. Once cooled, use a knife and cut into small crumbs.

Lemon thyme mascarpone

1. In a saucepan add honey and lightly warm on low heat, induction setting 3.
2. Add thyme and remove from heat, let it infuse for 5 minutes.
3. Mix into mascarpone with lemon zest and juice and refrigerate until serving.

To serve

1. Carefully slice the fruit and place into a shallow bowl.
2. Drizzle with syrup, add two quenelles of lemon thyme mascarpone and top with gingerbread.