

# Quince Tart

**Preparation Time:** 20 min

**Cooking Time:** 4½ hours

**Servings:** 12

## Ingredients

- 4 large quince, washed and peeled
- 4 cups water
- 375g honey
- 1 vanilla bean
- 1 lemon, juiced
- 1¼cup Chestnut flour
- 120g Ghee, cut into small pieces
  
- 3 tbsp Water, if needed
  
- 2 eggs
  
- ½cup Honey
- 1tbsp chestnut flour
  
- 125g ghee



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## Method

Preheat the oven to 150C. Cut the quince into eighths and remove and reserve the core.

Add the quince, reserved cores, water, honey, vanilla bean and lemon juice to a large heavy-based saucepan. Place in the oven and bake for at least 4 hours, or until the quince is tender.

About ½ an hour before the quince is cooked, prepare the pastry as follows.

Sift the flour into a large bowl. Rub in the ghee until fine crumbs form. Form together into a ball. Use a little of the water if necessary for the dough to hold together. If it is too wet and sticky then add a little more flour.

Place the ball onto a floured (using chestnut flour) dinner plate and flatten into a disk. Refrigerate for 15 minutes.

Place a sheet of plastic wrap on your kitchen bench top. Sprinkle with chestnut flour. Take the dough out of the fridge and place in the centre of the floured plastic wrap. Flour the top of the dough, and then place another sheet of plastic wrap on top. Roll out the dough between the plastic wrap until it is large enough to line a 20cm diameter loose-bottomed flan tin. You may need to add more flour to stop the dough from sticking.

Line the tin with the dough. Trim the edges and place the tin in the fridge for another 15 minutes.

Once the quince are cooked, remove them from the oven and increase the temperature to 170C.

Place a sheet of aluminium foil over the dough in the flan tin. Fill the tin with baking beads, rice or dried beans. Bake in the oven for 10 minutes. Remove the foil and the beads/rice/beans and bake for a further 5 minutes until golden.

Arrange the quince slices around the pastry shell. Beat together the eggs and honey. Add the chestnut flour and the melted ghee. Pour over the quince and then bake for 25 minutes or until the custard is puffed and completely set.