

Jane Brook Estate Wines

Verjuice Recipé No. 4

Quinces & Pears poached in Jane Brook Verjuice :

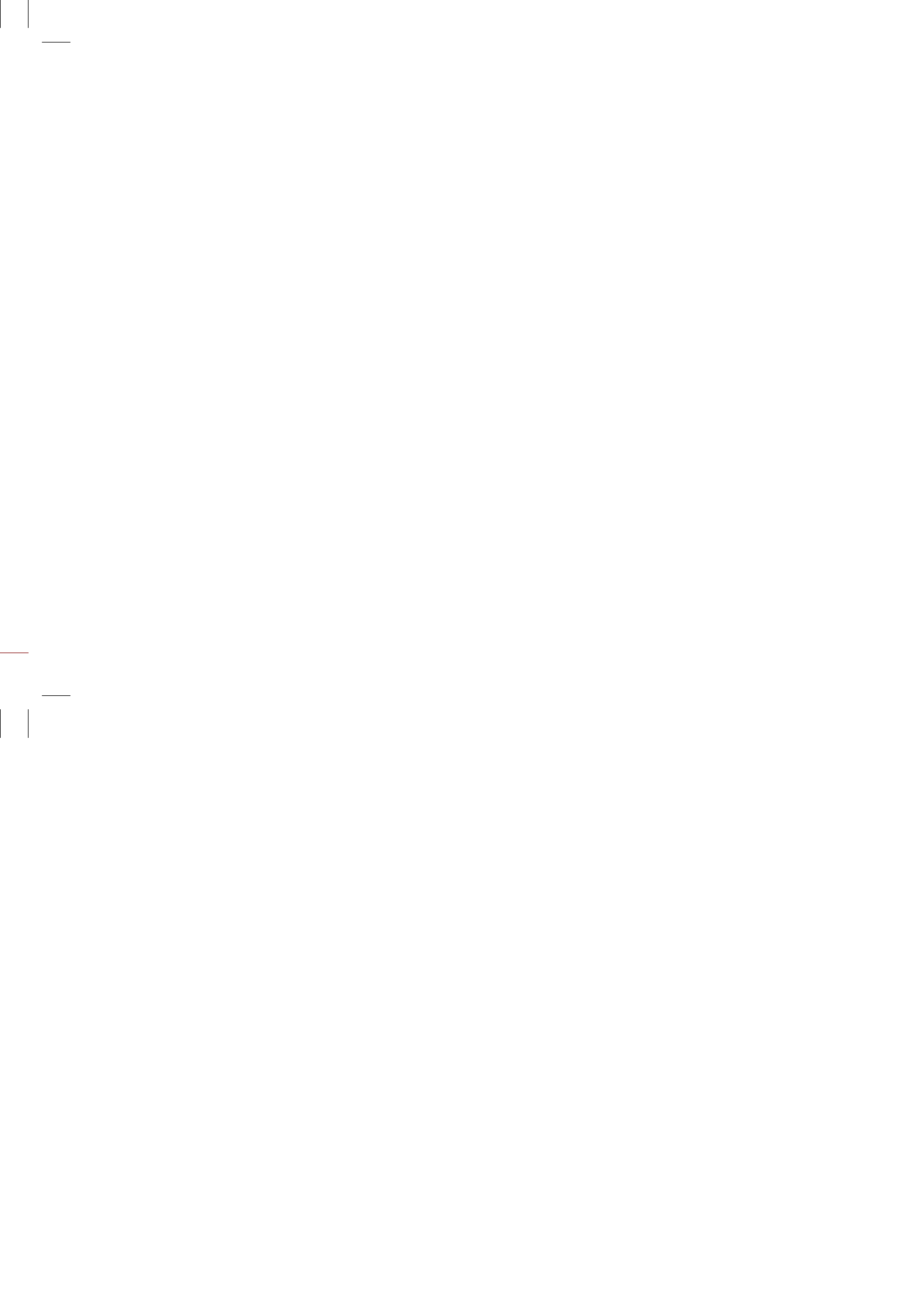
3 quinces
Juice of 1 lemon
1kg beurre bosc pears

750ml Jane Brook Verjuice
Sugar (optional)

Peel & core the quinces, then cut them into 8 slices and put them into water with the lemon juice to stop the fruit discolouring. Peel, core and quarter the pears. Poach the fruit in the Verjuice with sugar to taste for 30-60 minutes in a large, flat baking dish or a saucepan (the cooking time will depend on the variety and ripeness of the fruit). Quinces & pears should be soft to touch but still intact and will not be the deep ruby-red of long-cooked quinces. Increase heat & reduce the Verjuice until both the fruit and Verjuice caramelise. Turn the fruit slices once the first side has caramelised. Serve with fresh cream or with a delicate lemon biscuit.

Jane Brook Estate Wines
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**Jane Brook Estate
Wines**

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