

QUINCE PIE

For the filling:

4 medium-large quince
1 cup brown sugar
2 Tbsp flour
1 1/2 Tbsp lemon juice
1 tsp cinnamon
1/4 tsp nutmeg

For the crust:

1 1/4 cup regular flour
1 1/4 cup wholemeal flour
1/2 tsp salt
125 g cold butter
125 g Olivani
5-8 Tbs ice water



To make the crust, whisk together the flours and salt. Cut in the butter and Olivani with a pastry knife until it resembles coarse meal. Sprinkle the water over the flour mixture and mix with a fork until it forms a cohesive dough. Knead very briefly into a ball, then chill while you prepare the filling.

Peel, core and thinly slice the quince. You should have about 8 cup of fruit. Place in a saucepan with a small amount of water and boil 10-15 minutes until the slices are partly cooked, but not falling apart. Allow to cool while you prepare the rest.

Combine sugar, flour, and spices in a small bowl.

Divide the crust dough into two balls. Roll out each into a thin round slightly larger around than your pie pan. Line a large pie pan with one of the rounds.

Drain the quince slices and pour into the crust. Sprinkle with lemon juice and then the sugar mixture. Top with the second round of crust, pinching around the edges to seal it to the bottom crust. Cut several steam vents with a sharp knife.

Bake for 20 minutes at 200°C (400°F), then reduce the heat to 190°C (375°F) and bake another 40 minutes until the crust is lightly browned. Like any fruit pie, this one might boil over in the oven, so you may want to put a pan underneath it as it bakes to catch any drips.