



Eat and drink, but waste not by excess (Al-A'raf 31)
Banu Atabay's Mutevazi Lezzetler® Turkish cooking recipes

Quince Dessert

Ayva Tatlısı



2 quinces
1 cup granulated sugar
2/3 cup water

- # Peel the quinces, cut into 2 pieces, and remove the seeds.
- # Put the quinces with its rid and seeds into pressure cooker.
- # Add granulated sugar into the cooker, cover the lid on, and rest it overnight.
- # The day after, add water, cover the lid well.
- # Cook for 9 more minutes, after it reaches to the boiling point.
- # Turn off the stove, uncover the lid when it cools down, remove the rid and the seeds, and place the quinces on the service plate.
- # You can place cream or clotted cream over the quinces for garnish.

Note: The rid and the seeds are boiled for colouring the quinces.