

**Miele**

# Quince, lemon thyme and rice pudding

By Matt Stone

**20 minutes**

**4 hours**

**6**

Serves



## INGREDIENTS

700g caster sugar  
1 vanilla bean  
Peel of ½ lemon  
2 star anise  
1 cinnamon quill  
1 litre water  
4 quinces

## Rice Pudding

600ml milk  
160g short grain rice  
1 vanilla bean  
1 piece lemon peel  
Pinch of salt  
60g sugar

## Garnish

Wattle seed  
Lemon thyme leaf

## METHOD

1. Pre-heat Oven to Conventional 150°C.
2. Place 1 litre water, sugar, vanilla, peel, star anise and cinnamon into an Induction compatible oven dish. Bring to boil on Induction level 7.
3. Peel and quarter quinces and remove cores. When syrup is boiled, place quinces and all the trimmings into the oven dish.
4. Cover quince with a sheet of baking paper flush against the syrup. Place in the oven on shelf position 2.
5. Bake for 4 hours until quinces are dark and candied.
6. Once cooked, leave quince in the oven to cool in the syrup.
7. Remove quince from syrup and strain, discarding core and peel.

### **Rice Pudding**

1. Place milk, rice, vanilla bean, lemon peel and salt in a Solid steam tray. Steam at 100°C for 30 minutes.
2. Remove from Steam Oven and stir in sugar. Steam at 100°C for a further 15 minutes.

**To serve**

1. Slice quinces. Place rice pudding in a bowl, top with sliced quinces and a little of the syrup.
2. Sprinkle some wattle seed and lemon thyme leaf.

**Notes**

- Quince peel and core contains high levels of pectin which enhances the ruby colour of the quince when baking.  
Quince will keep in the syrup in an air tight container for up to two weeks.