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RECIPE CREATED BY CHEF CAMILLE BECERRA

Mace poached Mango & Quince

- 1 cup sugar
- 3 cups water
- 1 pound quince, peeled, seeded and cut into wedges
- ½ vanilla bean, cut pod lengthwise and scrape beans out.
- ½ lemon
- 2 pieces of mace
- 2 mangos, peeled and cut into wedges

Combine the sugar and water, bring to a boil so that all the sugar is dissolved. Add the quince, vanilla beans & pod, lemon and mace. Simmer on a low heat for 45 minutes or till quince is tender. Before serving add the mango and allow mango to warm gently and infuse the syrup flavor. Cool and serve a top of yogurt, ice cream, pound cake or on its own.

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