

FRUIT

Quince

A fragrant autumn fruit, to be cooked to reveal its sweetness and pinkish colour.

The quince is a large golden-yellow, downy fruit, with hard, acidic, astringent flesh when raw. Cooking transforms it: the flesh softens, turns orange-pink and releases an intense floral fragrance. Very rich in pectin, it lends itself to jellies, fruit pastes and compotes. Its season runs from autumn to early winter.

FLAVOUR
Fragrant, tangy, floral once cooked

ORIGIN
Turkey

Seasons and origins

Peak season · Early · Late · Rare

	J	F	M	A	M	J	J	A	S	O	N	D
Turkey	○	○	○									

Indicative calendar based on our sales. Our sales team will confirm current availability.

Pack sizes

- **Loose** — Turkey

In the kitchen

- Poached in syrup and spices for a dessert
- In fruit paste (pâte de fruits) or jelly
- Roasted with game or pork

Orders and prices

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