

## Quince Terrine

Approximately 30 quinces peeled and cored  
For every 250 g of quince you will need 150 g of sugar  
1 vanilla pod (split) , seeds and pod added to the mix  
Zest and juice of 1 orange  
Zest and juice of 1 lemon  
4 leaves of gelatine (add later)

### Method

Bring all the ingredients together and cook slowly until soft and a big pulp mass, melt into this 4 softened leaves of gelatine.

Pour into a terrine mould and allow to set in a cool place, then refrigerate covered in cling film.

Leave for a week before use if possible.