

Turrón semi freddo with poached new season quince

This beautiful seasonal pudding is proving a hit at the restaurant.

Quince is an amazing winter fruit but requires long slow cooking before it can be eaten. We poach it over time in stock syrup flavoured with saffron, cinnamon and citrus zests. This gives the dish a Christmassy note!

We use quality Spanish turróns for this recipe, both hard and soft. The soft gives the depth of flavour and the hard turrón is crushed roughly and gives a crunchy texture. The dish is finished with an indulgent scoop of whipped cream.

Serves 8 puddings

Semi freddo

5 eggs

150g sugar

500ml double cream soft whipped

150g hard turrón chopped

150g soft turrón chopped and pureed

Quince

2 quince, peeled, cored and diced into 3cm dice

2 liters stock syrup

Pinch saffron

1 cinnamon stick

Zest of 1 orange and 1 lemon

Whipped cream to serve

Method

Place all the ingredients for the quince in the syrup, bring to the boil and then simmer for at least 1 hour until very tender. Reserve.

For the semi freddo whisk the eggs and the sugar together until light, airy and fluffy. Add the turrón and whisk slowly and then fold in the whipped cream. Divide the mix between serving glasses or bowls, cover with cling film and then freeze for at least 3 hours. The mix will still be slightly soft even when fully frozen.

To serve remove the semi freddos from the freezer, top with some quince and syrup and then a scoop of whipped cream. Serve sprinkled with more turrón if you like.