

Quince, Hazelnut and Oat Crumble

Adapted from an SBS recipe



Ingredients

Base

100 g butter

110 g (1/2 cup) brown sugar

2 tbsp honey

2 large quince, quartered, core removed

Thickened cream or ice-cream, to serve

Topping

110 g (1/4 cup) brown sugar

90 g (1 cup) rolled oats

4 tbsp plain flour

100 g chopped hazelnuts

100 g butter, cut into cubes

Method

Place a 20 cm cast-iron frying pan over medium heat, add butter, sugar and honey and cook, stirring, until butter is melted and mixture starts to bubble.

Meanwhile, cut quince quarters into large chunks, then carefully add to honey butter mixture, stirring to coat quince in syrup. Cook over a very low heat, occasionally basting quince with syrup, for 1 hour or until quince is soft and starts to turn a deep, rosy colour.

To make crumble topping, combine sugar, oats, flour and hazelnuts in a bowl. Using your fingertips, rub in the butter pieces – it doesn't need to be perfect, though, you want to keep the big buttery lumps.

Preheat oven to 180°C. Spread crumble topping over quince in skillet then transfer to oven and bake for 35 minutes or until top is golden brown and the quince mixture is bubbling around edge of pan.

Serve in pan with thickened cream or ice-cream, but don't forget to use a towel to grab the handle, as it will be hot!