

Kvittenmarmelad

Kvittenmarmelad finns det lite blandade recept på. Ibland är det mandel, ägg eller kryddor i den.

This is an excerpt from **Delights for Ladies**
(England, 1609)

31 - To make Marmelade of Quinces or Damsons. When you have boyled your Quinces or Damsons sufficiently, straine them; then dry the pulp in a pan on the fire; and when you see there is no water in it, but that it beginneth to be stiffe, then mix two pound of sugar with three pound of pulp: this marmelade will bee white marmelade: and if you desire to have it looke with an high colour: put your sugar and your pulp together so soone as your pulp is drawne, and let them both boile together, and so it will look of the colour of ordinary marmelade, like unto a stewed warden; but if you dry your pulp first, it will look white, and take lesse sugar: you shall know when it is thick enough, by putting a little into a sawcer, letting it coole before you box it.

This is an excerpt from **Ein Buch von guter spise**
(Germany, ca. 1345)

68. Ein kütenmus (A quince puree). Wilt du machen ein kütenmus. so nim küten. wie du wilt. und siude sie gar schoen. und nim denne einen mörser. und stozze sie dor inne clein. und slahe sie durch ein tuch. und nim eyer totorn dor zu und siudez do mit und tu ein zucker druf und versaltz niht.
How you want to make a quince puree. So take quinces, how you want, and boil them very fine. And take then a mortar and pound them small therein and pound them through a cloth, and take egg yolks thereto and boil it therewith and do a sugar thereon and do not oversalt.