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# Pork with Quince Preserve

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## Ingredients

- 2kg pork neck (cut into 100g pieces, trim excess fat but not all of it)
- 2 tsp paprika
- 2 tsp cinnamon (ground)
- 5 pieces cinnamon bark
- 1/3 tsp cloves (ground)
- 6 bay leaves
- 1/3 cup olive oil
- Salt
- 1 tsp cracked black pepper

### SAUCE:

- 500ml commandaria (or port wine)
- 2 tsp corn flour (dissolved in 2 cups of water)

### QUINCE:

- 1kg quince (peel, core and slice in quarters)
- 1 cup sugar
- 2 cups water

## Execution

### QUINCE:

Place quince, water and sugar into a pot and cover. Allow to simmer on medium heat for approximately 20 minutes or until quince is soft.

### PORK:

Place pork into an ovenproof dish, coat with olive oil and add all the spices. Preheat grill and place the shelf in the middle of the oven. Grill the pork for approximately 10 minutes on each side at 240 °C until brown (this method of browning will seal in the juices of the meat and toast all the spices, bringing out the flavours even more). When the meat is browned, remove from oven and add the sauce ingredients. Seal the container with foil or a lid and place back into a fan-assisted oven at 200 °C for 1 1/2 hours or until meat is 'fall of the bone' soft. Check after 1 1/2 hours if there is enough liquid, if not then add a little water. Add the quince with its syrup and allow to cook for a further 15 minutes.