

## Hot Cinnamon Quince Ferment

### INGREDIENTS

**2 lb quince, cored and  
chopped**

**zest and juice of 1 lemon**

**1 tbsps salt**

**2 tsp grated fresh ginger**

**1 ¼ tsp ground cinnamon**

**1 tsp chile flakes**

**½ tsp finely ground white  
pepper**

1. Process the quince to pea-sized pieces in a food processor. Combine with the lemon zest and juice, salt, ginger, cinnamon, chile flakes and white pepper in a bowl, and mix well.
2. Pack the mixture into a jar, pressing out any air pockets as you go. Press a ziplock bag against the surface of the ferment, fill the bag with water and zip it closed.
3. Place the jar in a corner of the kitchen to ferment. If you see air pockets, remove the bag, press the ferment back down with a clean utensil, rinse the bag and replace.
4. Allow to ferment for 14-21 days. It's ready when you notice a pleasing acidic smell and the flavor becomes acidic in a lemony way, with a strong cinnamon flavor throughout. No need to wait for the quince to soften—it won't. You can let it ferment longer for more sour and punch.
5. Screw on the lid and store in the fridge, where the ferment will keep for up to 12 months.

Yields about 1 quart

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