

## Callum Hann's Red Wine Poached Quince with Honey Yoghurt & Pistachios

**Appliance: Philips Deluxe All-in-One Cooker**

Serves: 4

Prep time: 5 minutes

Cook time: 2 hours

### Ingredients:

- ¼ Cup honey, plus ¼ cup extra
- ¼ Cup pistachios, roughly chopped
- 2 Cinnamon quills
- 2 Bay leaves
- 2 Quinces, peeled, cored, quartered
- 4 Star anise
- 2 Cups red wine
- 200g Natural yoghurt
- 1L Milk, at room temperature

### Method:

1. To make the yoghurt, combine the milk and yoghurt in the Philips Deluxe All-in-One Cooker. Close the lid and cook on the YOGHURT function for 8 hours. Once the yoghurt is done, fold through ¼ cup of honey. Hang yoghurt in a fine sieve over a container over night if desired for a creamier result.
2. Combine the remaining ¼ cup honey, red wine, star anise, cinnamon, bay leaves and quince in the cooker. Add enough water to just cover the fruit. Close the lid, lock and cook over low heat on the SLOW COOK function for 2 hours.
3. Carefully remove the lid of the cooker. Remove the quince and set aside. Cook the poaching liquid over high heat on the SAUCE THICKENING function until a light syrup forms.
4. Divide quince between serving bowls. Top with yoghurt and pistachios. Drizzle the poaching liquid syrup over the dish.

*Callum's tip: The leftover yoghurt is delicious eaten with muesli and fruit for breakfast.*