



## **BAKED QUINCE WITH YOGURT**

*(Kythoni Psito me Yiaourti)*

This dessert has it all - it is simple to make, gorgeous, relatively healthful and unique.

4 large quinces  
Water  
1/3 cup honey  
3-4 tablespoons fresh strained lemon juice  
2 cups strained Greek yogurt or sour cream  
1/3 cup currants  
1/3 cup chopped lightly toasted pine nuts  
Fresh mint for garnish

Preheat oven to 350°F. Peel the quinces and halve lengthwise. Using a sharp paring knife or spoon scoop out the core and seeds. Place the quince cut side down on a shallow baking sheet. Pour a little water into the pan to keep the quinces from burning. Combine the honey and lemon juice and pour evenly over the quince. Bake, uncovered, until tender, about 30-40 minutes. Remove and cool.

Place each quince half on a small serving dish. Fill with a mound of yogurt or sour cream. Sprinkle with currants and nuts, drizzle with additional honey if desired, and serve, garnished with fresh mint leaves.

Yield: 8 servings