



# Basson Family Quince Sambal

(Janie Basson)

## Ingredients

4 large quinces (in season mid April to end May)  
3 medium onions  
9 large hot chillies [or to taste]  
2 – 2 1/2 cups of white spirit vinegar  
Salt to taste  
White pepper to taste  
Sugar to taste

## Tools

Magimix or other food processor with small grater and large blade attachments  
Large chef's knife  
Sturdy cutting board  
Large mixing bowl  
Smaller serrated knife

## Method

1. Peel and cut the onions into Quarters.
2. Top and tail the quinces. Cut into eighths and core – make sure it can fit through the feeding tube of your food processor. Remove bruises and brown patches. Use your chef's knife and be careful as quinces are hard to cut. It will start to brown immediately but don't be alarmed as the vinegar will stop and reverse the oxidation process.
3. Set up your food processor with the small grater attachment.
4. Run the onions and quince chunks through the grater. Large pieces will fall through; don't throw this out as it will be used later.
5. Place the grated mix into a large mixing bowl and add vinegar to stop the browning process.
6. Attach the large blade to your food processor.
7. Get your hands in there and mix the grated sambal to coat with vinegar and in the process also remove all the large pieces of onion and quince that fell through the grater. Put the large pieces in the food processor and blitz. I also add some of the grated mix in order to get a finer final texture.
8. Remove the fine mix from the processor and add in salt, sugar and white pepper to taste. Mix everything through. The reason I do not use the large blade from the start is because quinces are hard and can damage your blade or jam the processor. The grated pieces also give a nice course

texture. My mum used to do this in a meat mincer – so I am after the course texture.

9. Slice the chillies [wear gloves if you have a sensitive skin] and use those old wooden salad hands at the bottom of your bottom drawer to mix through the sambal [let's face it – those salad hands were popular in the nineties!]. Taste and add sugar or salt to taste. Remember you can add but not take out.

10. Let the sambal pickle in a glass container in the fridge for two days. In case of emergency, it can be eaten immediately! Dish in a small dish and serve as a condiment with meat or other rich dishes. The sambal will freeze perfectly so preparing a large batch is a good strategy.

### **Variation**

I was introduced to some variations whilst visiting a Suriname restaurant in Utrecht in the Netherlands. It was made with carrots but any hard fruit like pineapple will work – remember you are after the course texture and sweet and sour taste.

Add carrots, chillies, onions, salt, sugar and vinegar to the food processor and blitz. Experiment with South East Asian flavours. I tried the soft inner leaves of lemon grass and a small piece of ginger. If you're bold try a small piece of garlic. Blitz everything together.

Serve in a small dish as a condiment. It is great as an accompaniment to a tagine.