

# Mitica®

debuted in 1998 with a simple mission – to share the finest artisanal Mediterranean products with specialty shops, chefs, and consumers. We have dedicated our lives to finding the exquisite; you can trust that with our 20 years of expertise, every product we carry is best in class, and tastes just like you were eating it in its native country.

## Membrillo (quince paste) Mitica®



- ORIGIN:** Valencia, Spain
- INGREDIENTS:** Quince paste, sugar, lemon
- ALLERGENS:** N/A
- SHELF LIFE:** Approximately 15 months after production date; 6 months upon opening.
- PACK SIZE:** 12/10 oz retail; 2.25 kg bulk
- FLAVOR:** The naturally sweet-tart flavor of quince (reminiscent of apples and pears) enhanced with a touch of sugar and lemon to preserve a bright, fresh flavor.
- DESCRIPTION:** Historically, quince has been a symbol of both good luck and fertility and was favored among many aristocrats and monarchs. But their real magic lies in the kitchen; their lovely flavor is only released upon cooking the fruit with sugar for many hours, creating soft, sweet, and fragrant membrillo or jam. The first written mention of membrillo is the 5<sup>th</sup> century, in the Roman cookbook of Apicius, who stewed quince fruit with honey, and has since become a staple of Spanish cuisine.
- Produced by Paiarrop in Valencia, Mitica® membrillo contains only three ingredients: quince (a relative of the apple and the pear), sugar and lemon, cooked to a reddish paste. The naturally high pectin content in the Valencian quince gives the paste its firm and jelly-like texture. Made by hand the old fashioned way, this membrillo is less sugary and fresher tasting than many commercially produced varieties.
- HANDLING:** Keep in a cool, dry place away from direct sunlight. Color may darken with age but this has no bearing on the flavor or quality.
- SERVING RECS:** Any salty or blue cheese pairs well with membrillo. Traditionally, the Spanish pair sliced Membrillo with aged sheep's milk cheese such as Manchego, Zamorano, Idiazabal and Roncal. It can also be used in baking and as an all natural, fruit-based dessert for those sensitive to wheat and nuts.