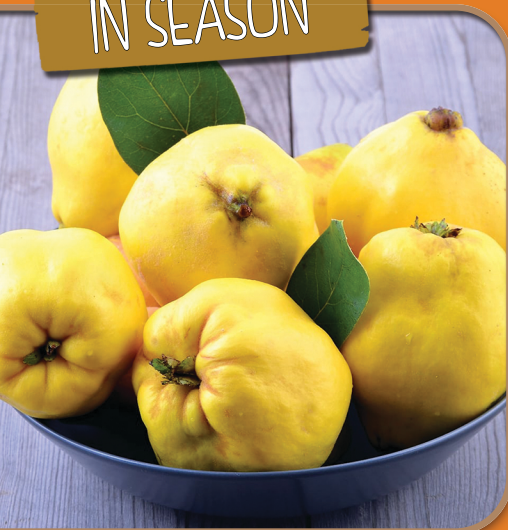


FRESH
IN SEASON

PINEAPPLE QUINCE



Pineapple quince's thin skin is smooth and very aromatic, offering hints of green apple and lemon. The white flesh is very firm and dry and tastes like a mix of apple, pear and pineapple with a hint of acidity.

APPLICATIONS

Bake, poach or cook down to make jams and jellies and combine with other fruits for sauces, juices, pies, and candies.

Serve it jellied on cheese boards alongside hard cheeses and pair with wine, spread on crostini with savory prosciutto and blue cheese.

Use in glazes for meats and bake into desserts or breakfast pastries. Use in braised sauces and marinades for meat or poultry.

They can also be juiced and used for cider.



Indianapolis
Fruit

Produce a Fresh Experience Together