**Quınce delıght**

3 middle sized quinces

3 cups sugar

125 gr clotted cream (kaymak)

Peal quince and cut horizantally to two equal parts. Remove seeds, place in a saucepan, cover with hot water, cover lid and cook thoroughly over low heat until they are soft. Add sugar, remove lid and keep on cooking over low heat until quinces turn to a dark pink color with slightly thick syrup.

Place quinces on a service plate, add cream on top of each piece and sprinkle syrup.