

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Turnips and Asian Pears with Beurre Blanc

Ingredients

- 1 pounds turnips
- 8 cups water
- 2 teaspoons salt, plus additional for seasoning
- 6 tablespoons dry white wine (preferably Subarashii Kudamono Asian Pear Table Wine)
- 2 tablespoons white wine vinegar
- 3 tablespoons minced shallots
- 1/4 teaspoon ground white pepper
- 2 Subarashii Kudamono Asian Pears, chopped
- 1/4 cup chicken or vegetable stock
- 8 tablespoons cold, unsalted butter, cut into 8 pieces

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Directions (serves four)

Peel turnips and cut into 1 inch pieces. Bring water and 2 teaspoons salt to a rolling boil in a large saucepan. Add turnips and boil, uncovered for 10-13 minutes or when turnips are just tender.

Meanwhile, combine wine, vinegar, shallots and white pepper in a medium saucepan and simmer over medium heat, uncovered, until liquid is reduced by three quarters. Add the chopped pears and continue to simmer for 4-5 minutes.

Drain turnips and add, along with stock, to wine, shallot and pear mixture. Continue to simmer for 5-10 minutes or until liquid has reduced and turnips are very tender, stirring occasionally. With a slotted spoon, remove turnips and pears to a bowl and keep warm, leaving as much liquid in pan as possible.

Remove pan from heat and whisk in butter, one piece at a time, until sauce is creamy. If butter pieces aren't melting, place pan back over heat for a moment. Check seasoning and add salt, if necessary. Pour sauce over turnips and serve.

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