

# Subarashii Kudamono Recipe Cards

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SUBARASHII  
KUDAMONO.  
GOURMET  
ASIAN  
PEARS

## Subarashii Kudamono

### Asian Pear, Fennel and Shaved Parmesan Salad

#### Ingredients:

##### Salad

1 head curly endive (chicory)	1 small fennel bulb
2 ounces parmesan (shaved)	Salt and pepper to taste
2 small or 1 large Subarashii Kudamono Asian Pear	

##### Dressing

Juice of 1 lemon	½ teaspoon freshly ground black pepper
1/3 cup extra virgin olive oil	¼ teaspoon salt
1 teaspoon honey	

#### Directions:

##### Salad

Wash endive and chop into bite-sized pieces. Add to large bowl. Core fennel and thinly slice. Add to bowl with endive. Core Pear and thinly slice. Add to same bowl. Season with salt and pepper and toss. Set aside. Using a vegetable peeler, shave parmesan from wedge in long, thin strips. Set aside.

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#### Dressing

Add all dressing ingredients to a shaker jar and shake to combine well. Pour over salad and toss.

Divide salad among 4 plates and garnish with parmesan shavings.

-serves 4

#### **Appetizer Variation:**

Replace curly endive with 2 heads of Belgian endive. Wash, trim and pull off large outer leaves and set aside. Finely chop small inner leaves and place in bowl. Finely chop fennel and Pear and add to bowl. Continue with recipe, placing salad on sturdier end of endive leaf, and garnish with parmesan shavings.

-serves 8

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