

Asian Pear Beignets
made with Subarashii Kudamono Dried Asian Pears
from Chef Terry

What you will need:

7 oz flour
.5 oz sugar
1 teaspoon salt
2 oz of egg yolks
2 oz of light cream
1 tablespoon, plus 2 teaspoons of Cream Sherry
2 oz finely diced dried Asian Pears

Other items you'll need:

Powdered sugar
Deep fryer
Oil for deep fryer
Round pastry cutter (1 ½" across in size)
Rolling pin
Flour

Steps:

- Soak the dried Asian Pears in water for 2 hours (to reconstitute them for this recipe) drain well before incorporating into the recipe
- Sift together the flour, sugar and salt.
- In a small bowl, combine egg yolks, light cream, the cream sherry, and dried Asian Pears.
- Combine well: flour mixture with the dried Asian Pear mixture.
- Roll out on a floured surface to ¼" to 3/8" thickness
- Using a 1 ½ " round cutter, cut out pastry rounds.
- Deep fry the rounds in oil heated to 350 degrees F temperature, until the rounds are golden brown on both sides.
- Remove rounds from oil and drain well on several sheets of paper towels.
- Dust heavily with powdered sugar and enjoy!