

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

ASIAN PEARS FOSTER

2 large or 3 small Subarashii Kudamono Asian Pears, peeled if desired

2 tablespoons butter

2½ tablespoons light brown sugar

½ teaspoon cinnamon

½ teaspoon powdered ginger

½ cup dark rum

1 tablespoon Subarashii Kudamono Asian Pear Eau de Vie, optional

(continued)

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SUBARASHII
KUDAMONO.
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ASIAN
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Core and slice Subarashii Asian Pears into ½ inch thick wedges.

Heat butter in large, heavy skillet over low heat. Add pears and sauté 5 minutes on each side.

Add sugar, cinnamon and ginger, stirring lightly to combine.

Add rum and Asian Pear Eau de Vie (clear brandy). When spirits are hot, ignite with a long match, keeping loose clothing and hair back from flame.

When flames subside, stir mixture again, loosening any caramelized bits from the bottom of the pan.

Serve by itself with a little cream, over fresh Asian Pears or over vanilla ice cream.

Serves 4.

- Chef Leslie

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