

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Asian Pear Rice Pudding (Gluten Free & Vegan)

- 1/2 cup of uncooked rice
- 1 cup Asian pear cider (or Apple Cider)
- 1 cup water
- 2 cans coconut milk (13.5 oz size)
- 3/4 cup dried Asian pears, finely chopped
- 1 tablespoon ground cinnamon
- Zest and juice of one large orange

Chop the dried Asia Pears (good idea to soften them up in a little water prior to chopping). In a pan, bring the cider, water and coconut milk to a boil. Reduce to a simmer and add the rice, cinnamon, orange zest & juice. Add the chopped pears to the mixture.

Simmer until the rice has finished cooking. Add more water if a looser consistency is desired. Serve in a bowl & enjoy!

-Chef Laurie

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