

## Hurricane Nashi (translates as Asian Pear Hurricane)

Created by Chef Karlene FilsAime

A whipped blend of local cheeses and nuts atop a caramelized, Asian Pear Dessert Wine-infused, chutney-style interpretation of our fresh Asian Pears - all swirled into dainty phyllo cups. This original dessert will blow you away...just as Hurricane Irene did!

5 oz Asian Pear Dessert Wine  
1 TB light brown sugar  
1 1/2 cups Asaju Asia Pear (peeled, cored, and small diced)  
1/2 tsp fresh ginger  
6 dashes locally made hot sauce  
1/2 cup Klein Farms Ricotta Cheese  
1/4 cup Klein Farms Farmers Cheese  
1/8 tsp pure vanilla extract  
1 tsp lemon zest  
2 TB confectioners sugar (sifted)  
12 Mini Phyllo Cups  
1/4 cup toasted slivered almonds (chopped)

### Cheese Mixture

- Place cheese cloth in a strainer over a large bowl (be sure there is extra cheese cloth hanging over the side of the strainer)
- Place Ricotta Cheese in the cheese cloth then fold excess cheese cloth over the cheese
- Allow the cheese to drain until liquid is removed and cheese is almost dry
- When all the liquid is removed from the Ricotta, place the Ricotta and Farmers cheese in a mixer using the whisk attachment
- Whip on medium high speed until the cheeses are combined and mixture begins to get smooth
- With the mixer on low add the lemon zest, vanilla, and confectioners sugar
- Whip on high speed until mixture is creamy and smooth
- Place cheese mixture in the refrigerator to chill until you are ready to assemble dessert

### Asian Pear Chutney Mixture

- In a small sauce pan, heat light brown sugar and 1 oz of Asian Pear Dessert Wine on medium heat until liquid begins to boil and thicken
- Add the remaining wine and simmer until liquid is reduced by half
- Add Asian Pears, bring to a boil, then reduce to a simmer
- Reduce heat to low, cover and simmer for about 1 hour (stirring occasionally)
- Stir in ginger and hot sauce and cook uncovered until sauce is thick and is just coating the Asian Pears

### The Assembly

- When pear chutney is warm, spoon 1 tablespoon of chutney into each Phyllo Cup
- Top with 1 teaspoon of cheese mixture
- Garnish with a sprinkle of toasted almonds