

## Subarashii Kudamono Recipe Cards

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SUBARASHII  
KUDAMONO  
GOURMET  
ASIAN  
PEARS

### Subarashii Kudamono

#### Asian Pear Spread and Pecan Palmiers

##### Ingredients

1-17.3 ounce package frozen puff pastry sheets, defrosted  
6 ounces cream cheese, softened  
½ cup Subarashii Kudamono Asian Pear Spread  
½ cup toasted pecans, finely chopped  
½ teaspoon kosher salt

##### Directions

Lightly flour a board and carefully unfold one sheet of puff pastry. Roll the pastry lightly with a rolling pin until it measures 9½ by 11½ inches. Spread the sheet of puff pastry with half the cream cheese and then half the Subarashii Kudamono Asian Pear Spread. Sprinkle with half the pecans and half the salt.

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Working from the short ends, fold each end halfway to the center. Then fold each side again towards the center until the folded edges almost touch. (The goal is to have two equal size folded sides meeting in the center of the puff pastry sheet.) Fold one side over the other and press lightly. Place on a baking sheet lined with parchment paper. Repeat the entire instructions for the second sheet of puff pastry using the remaining ingredients. Cover with plastic wrap and chill for at least 45 minutes.

Meanwhile, preheat the oven to 400 degrees F. Cut the prepared rolls of puff pastry in 1/4 inch thick slices and place them face up 2 inches apart on baking sheets lined with parchment paper. Bake for 14 minutes, until golden brown. Serve warm.

Serves 50 to 60. Note: This recipe can be cut in half, using just one puff pastry sheet.

- Chef Leslie

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