

## Subarashii Kudamono Recipe Cards

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SUBARASHII  
KUDAMONO.  
GOURMET  
ASIAN  
PEARS

### Subarashii Kudamono

#### Subarashii Kudamono-Style Matzo Brei

(serves 4)

##### Ingredients

4 eggs  
1 teaspoon sugar  
½ teaspoon salt  
¼ teaspoon pepper  
4 matzo crackers  
3 tblspn schmaltz (chicken fat), butter or a combination of both  
6 tblspn Subarashii Kudamono Asian Pear Spread

(continued)

-Chef Lesle

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SUBARASHII  
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### Subarashii Kudamono

##### Directions

In a large bowl, whisk eggs with sugar, salt and pepper. Preparing one at a time, run the matzo crackers under warm tap water until they absorb some water, but aren't mushy. Crumble each cracker into egg mixture.

Place 10 inch nonstick skillet over medium-high heat. Add schmaltz/ butter. Once fat is melted, add matzo/egg mixture to pan and spread out evenly. Cook until bottom begins to brown, 2-3 minutes. Flip over (it's okay if it breaks into pieces) and cook other side 2-3 minutes more, until bottom is browned and eggs are fully cooked.

Divide among 4 plates, topping each serving with 1½ tablespoons Subarashii Kudamono Asian Pear Spread.

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