

**Honey-kissed  
Subarashii Kudamono Dried Asian Pear  
Pastry Puffs  
by Chef Heather**

**Ingredients:**

1 cup of Asian Dried Pears, softened and chopped  
2 cups of heavy cream, whipped  
1/4 cup of powder sugar  
1/4 cup of honey  
1/2 cup of Subarashii Kudamono Asian Pear Wine  
1/2 cup of cream cheese.  
2 tablespoon toasted sesame seed

**Preparation Instructions:**

Reserve a few of the toasted sesame seeds to use for garnishing.

Process the Asian Pears in a blender or food processor.

Whip cream until stiff add sugar, beat in. Set aside.

Combine the pears, honey, sesame, cream cheese, wine, then beat until slightly thickened.

Fold in the cream into mixture.

Refrigerate for a minimum of 4 hours.

Put into desired pastry shells or on top of crackers; top off with toasted sesame seed.