

Subarashii Kudamono “Nashii Chizu”

- Locally made, soft French style “ash” covered goat cheese
- Subarashii Kudamono Asian Pears
- Locally grown Basil
- Locally grown Cinnamon Basil
- Homemade flour tortillas

Chop the basil leaves into small flakes. Peel and mince the Subarashii Kudamono Asian Pears. Chop/blend the soft cheese into a thick paste. Blend the cheese and pears together (note: color will change to a sky blue color and get creamier).

Put a table spoon of the cheese/pear mixture onto a tortilla sheet. Sprinkle the chopped basil on top. Cover with another tortilla

Cut into 6 slices and serve.

Subarashii Kudamono “Pear Cup” cocktail

- Subarashii Kudamono Asian Pear Dessert Wine(fortified, 20% alc)
- Canada Dry Ginger Ale
- American oranges (preferably navel)
- Locally grown cucumbers
- Ice cubes
- Large Subarashii Kudamono Asian Pears
- Fresh locally grown mint

To make 1 cocktail:

Fill lowboy glass with ice cubes
1 shot glass of Subarashii Kudamono Asian Pear Wine
1.5 shot glass of ginger ale
1 squeezes from 1 orange wedge
Insert peeled & cut spear of cucumber
Insert sprig of mint
Insert spear cut from the large Asian Pear

Enjoy!