



A PERFECT PEAR

Diverse flavors for multiple pairing possibilities

by Diana Cercone

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Origin Breeds Originality

Asian pears also enjoyed the cultivation of different varieties before finding their way across the Pacific in the 1850s with Japanese and Chinese immigrants. Although mainly grown in California and Oregon, Asian pears are also found on family orchards and commercially along the East Coast. The largest commercial orchard, Subarashii Kudamono, which means 'wonderful fruit' in Japanese, is found in Eastern Pennsylvania.

Along with about six traditional varieties of Asian pears, Subarashii develops its own patented varieties. To date, the orchard has developed six. These include AnsaSan, which is very crispy and juicy with sweet, rich flavors of fresh melon and green grass; AsaJu, with a flavor that's semi-sweet and delicate, though quite crisp and juicy; JunoSan, which is more distinct and slightly sweeter than AsaJu, yet also very crisp and juicy; EliSan, a very sweet and complex flavored pear; LilySan, a mild, semi-sweet, crisp and juicy type; and SuSan, which is very sweet with a lush, rich flavor, and also quite crisp and juicy. In addition, Subarashii makes a pear spread as well as dried pears.

Creative Creations

I asked Chef Terry Wilson, culinary advisor at Subarashii Kudamono, what is his favorite way to eat the two together when at home and no one is watching. He likes pairing a fresh Asian pear with crackers and a wedge of Fromager D'Affinois, a rich, buttery double-crème cheese. "The cheese is subtle but strong enough to pair with the sweetness of the pear," says Wilson. "And putting the two of them on top of a favorite cracker provides a wonderful food experience, combining sweet, salty, earthy, creamy and crunchy. It has everything I need from a food experience in only one or two bites." CC



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