

Subarashii Kudamono Recipe Cards

Please print and cut along the dotted lines to add these 6"x 4" recipe cards to your collection.



SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Beef & Dried Asian Pear Curry

Ingredients:

Curry:

- 2 tablespoons butter
- 1 tablespoon curry powder of your choice
- 2 onions, roughly chopped
- 4 cloves garlic, roughly chopped
- 2 inch piece of ginger, roughly chopped
- 1-2 thai bird chilies (or 1 serrano pepper), chopped
- 1 large tomato, chopped
- 2 teaspoons salt
- ½ cup cashews
- ¼ cup Subarashii Kudamono Dried Asian Pears
- 1½ cups water

Beef and Vegetables:

- 2 cups chopped, cooked beef (cooked ground beef will work, too)
- 2 cups chopped, cooked vegetables (peas, green beans, green bell pepper, carrots, broccoli etc)
- 2 cups cubed, cooked potato

www.wonderfulfruit.com

www.winesofsubarashii.com



SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Finishing touches:

- 1 tablespoon butter
- ¼ cup Subarashii Kudamono Dried Asian Pears, chopped if large
- ¼ cup cashews
- ½ cup coconut cream, from top of can of chilled, non-sweet coconut milk

For curry, heat 2 tablespoons butter in a medium pot (preferably a Dutch oven) over medium heat. Add curry powder and stir fry for 1 minute. Add the onions and stir fry until soft. Add garlic, ginger, thai bird chili, tomato and salt. Stir fry for a minute, then add the dried pears and cashews.

Stir-fry for 8-10 minutes, lowering heat if necessary. Remove from heat, stir in 1½ cups of water and cool slightly. Pour mixture into a blender and puree until smooth, being careful to allow any steam to escape from blender.

Pour the blended curry back into the pot over low heat and add the beef, vegetables and potatoes. While curry is warming, finish the dish. Heat butter in a small sauté pan over medium heat. Add the dried pears and cashews and stir fry for 1 minute. Add this to the curry. Add coconut cream and stir. Warm curry through and serve with naan or over basmati rice.

Serves Four.

- Chef Leslie

www.wonderfulfruit.com

www.winesofsubarashii.com