

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Dried Asian Pear Baklava

- 1 (16 oz) pkg phyllo dough; thawed by package instructions
- 2½ to 3 sticks unsalted butter, melted
- 12 oz. walnuts or pistachios, finely chopped
- 6 oz. Subarashii Kudamono Dried Asian Pears, finely chopped
- 1 tsp ground cinnamon
- 1 cup granulated sugar
- 2 Tbsp lemon juice (juice of ½ lemon)
- ¾ cup water
- ½ cup honey

Make sure your phyllo dough is properly thawed before starting. Pull dough from the refrigerator (already thawed) and allow to sit on the counter for up to an hour. In a small saucepan, combine the 1 cup granulated sugar, the lemon juice, the water, and the honey. Over medium-high heat, stir occasionally so the sugar dissolves while bringing the mixture up to a simmer. Boil for 4 minutes without stirring. Remove from the heat. This will need to cool while the baklava is in the oven.

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In a bowl, combine the chopped nuts, chopped dried Asian pears, and the cinnamon. Set aside. The phyllo dough should have 2 packages of phyllo in it. Open only one of them at a time, as the phyllo will dry out quickly. When not working with it, cover with a very lightly damp tea towel. The phyllo sheets will be 9"x14", so you will have to trim the sheet a little bit to fit in a 9"x13" baking pan. Brush the bottom and sides of the baking pan with butter. Place one sheet of phyllo in the pan and brush with butter. Lay another single sheet of phyllo on top of that, and butter. Continue this process until you have 12 layered sheets of buttered phyllo dough in the bottom of the pan. Take 1/4 of the nut and Dried Asian pear mixture and sprinkle evenly over the phyllo dough. Place a sheet of phyllo dough on top, brush with butter, then layer another phyllo sheet and butter, continuing until you have 6 sheets of phyllo. Sprinkle 1/4 of the nut and Asian pear mixture over the phyllo dough. This will be repeated (6 sheets of buttered phyllo dough and the nut mixture) until you run out of the nut mixture. You should be left with 10-12 sheets of phyllo dough. Continue layering and buttering them on the top. When it is entirely assembled, use a very sharp knife and cut the baklava into 4 even rows, cutting the long way. Once that is done, make diagonal cuts, turning them into diamond shapes. Bake at 325 degrees F for 1 hour and 15 minutes, until golden brown on top. Remove from oven and immediately drizzle the honey mixture over the entire pan. You will hear it sizzle. That's a good thing! Allow to cool and absorb the honey syrup for at least 6 hours. Keep uneaten portion in the refrigerator for up to a week. For best enjoyment, allow to come up to room temperature before eating.

- chef Terry

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