

Festive Subarashii Kudamono Asian Pear Compote

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Makes about 1 quart

Ingredients:

½ cup (55g) dried Subarashii Kudamono dried Asian pears, chopped into 1 cm (1/2 inch) sized pieces
½ cup (75g) mixed dried fruit (raisins, sultanas, cranberries, cherries, orange peel, etc)
1 ½ cup (340g) apple or orange juice
1.5 large Subarashii Kudamono Asian pears, peeled, cored and diced into 1cm pieces (about 3 cups, 600g)
3 Tbsp (35g) brown sugar
1 lemon, juiced (40g)
1/2 tsp ground cinnamon
1 tsp (5g) fresh ginger, grated
1 tsp (5g) vanilla extract
3 Tbsp (45g) butter

Directions:

In a small saucepan, place in the dried Asian pear, dried mixed fruit and cover with the juice, set over low heat and bring to a boil. Lower to a simmer, and cook for about 3 minutes and turn off heat. Allow to cool and fruit to rehydrate, about 45 mins to 1 hour. Strain and reserve the juice.

Combine the fresh chopped pears, sugar, lemon juice, cinnamon, ginger, vanilla extract, and butter in a medium saucepan placed over medium heat. Allow to simmer and stir well. Simmer gently until the pears have softened and the juices have been released. Add in the rehydrated fruit from above and about 2 Tbsp of the reserved juice. Stir well, and cook over low heat about another 1-2 minutes. Remove from heat.

Serve immediately with pancakes, sundaes, scones, pound cake, cheesecake or cheese. Store in an airtight container in the fridge for up to 2 weeks.

Note: use the reserved juice in the Asian Pear Sundae recipe for the Chantilly cream and the glaze.