

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Asian Pear Roulade (serves 4 to 6)

Ingredients:

1 fresh Subarashii Kudamono Asian Pear; or ¼ cup Subarashii Dried Asian Pears
2 cloves garlic, minced
¼ cup chopped flat leaf parsley
4 ounces thinly sliced salami, cut into ¼ inch-wide matchsticks
8 ounces Havarti cheese, cut into ¼ inch cubes
½ cup freshly grated Parmigiano-Reggiano
1 tablespoon whole seed mustard
½ cup toasted bread crumbs
¼ cup extra-virgin olive oil
1 whole flank steak, 2 to 2½ lbs., trimmed of excess fat
Kosher salt and freshly ground black pepper to taste

Directions:

Preheat oven to 350 degrees.
If you are using a fresh pear, peel and core the pear and cut it into ¼ inch dice.

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If you are using dried pears, place them in a medium heatproof bowl, pour boiling water over the pears to cover and allow to rehydrate for 20 minutes. Drain pears and then cut into ¼ inch dice.

In a medium bowl, combine the pears, garlic, parsley, salami, Havarti, Parmigiano, mustard and bread crumbs and mix well. Add the olive oil and mix well. Set aside.

Lay steak on a cutting board with grain running parallel to the edge of the counter. Hold steak flat with your non-knife hand and, with a sharp knife, carefully butterfly the steak, leaving the back edge attached by ½ to ¼ inch of meat. Open up steak and flatten the seam gently with your hand to form a large rectangle.

Season steak on exposed side with salt and pepper. Spread the breadcrumb mixture evenly over the beef, leaving a ½ inch border along the side furthest from you; press and gently pack the stuffing mixture onto the beef to keep it in place. Starting from the side nearest to you, roll up the meat like a jelly roll, pressing any stuffing that falls out back into the roll.

Tie the beef securely with twine, spacing the ties evenly every 1½ inches. Place roulade, seam side down, on a baking sheet and bake until internal temperature reaches 135 degrees, 35 to 45 minutes. Allow roulade to rest 10-15 minutes. Remove twine and slice into 1½ inch slices to serve.

-chef lesle

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