

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Asian Pear Spread, Wild Rice and Corn Verrines

Ingredients for the vinaigrette:

2 tsp. balsamic vinegar
1/2 tsp. Dijon mustard
1/2 tsp. salt
1 pinch ground black pepper
2 Tbs. vegetable oil

Ingredients for the verrines:

1/2 cup wild rice blend, cooked according to package directions
2 cups fresh or frozen and thawed corn kernels
1/3 cup feta cheese
2 cups finely grated carrots, about 4 large
6 tablespoons Subarashii Kudamono Asian Pear Spread
Snipped chives, for garnish
6 glasses (tall tumblers) or decorative glass cup

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Steps:

For vinaigrette, whisk together vinegar, mustard, salt, and pepper in medium bowl. Whisk in oil.

Stir cooked wild rice into vinaigrette.

Blend corn and feta in food processor until combined. Season with salt and pepper, if desired.

To assemble verrines, spoon 1/3 cup wild rice mixture into bottoms of 6 tall, clear glasses. Spoon 1/4 cup corn mixture over wild rice mixture in each glass, smooth tops with spoon, and wipe any traces from glasses with a paper towel. Next, layer 1/4 cup carrots in each. Top each with 1 tablespoon of Subarashii Kudamono Asian Pear Spread and garnish with chives.

Note: If making ahead, complete all steps to adding grated carrots. Cover and chill. When ready to serve, add Asian Pear Spread and chives.

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