

Subarashii Kudamono Recipe Cards

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**SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS**

Subarashii Kudamono

Re-Constituting Dried Asian Pears

Often one would like a salad in which dried fruit is softer. Or perhaps creation of a topping for a dessert would be more delightfully accented with softened dried fruit.

Our trick from our Subarashii kitchen is simple. Place the desired amount of dried Asian Pear pieces in a bowl of luke-warm water, enough water so that they are submersed.

Let them sit for 3 to 5 min until they reach the desired level of softness, plumpness and texture.

Pour out water and place re-constituted pear slices on a piece of wax paper and let them air dry for a minute or two and then incorporate into your dish.

If you'd like to have these prepared ahead of time, roll the slices up in the wax paper (so the fruit is not touching) and then place in fridge. Fruit will remain soft but will be prevented from clumping together.

www.wonderfulfruit.com

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