

Subarashii Kudamono Asian Pear Sundae

By Chef Judy Joo
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Serves 4

Ingredients for ice cream:

8 scoops vanilla ice cream
3/4 cup (80g) granola

Asian Pear Glaze:

1/4 cup (60g) Subarashii Kudamono Asian Pear spread
2 Tbsp (30g) salted butter
1 Tbsp (13g) brown sugar
2 Tbsp (30g) rum (can use the reserved rum/juice from Asian Pear Compote recipe)
Place the pear spread, butter and sugar in a small sauce pan over low heat. Whisk together to melt the butter and dissolve the sugar. Simmer gently until slightly thickened, about 1-2 mins, stirring constantly, remove from heat and set aside.

Chantilly Cream:

1 cup (230g) heavy cream
1 Tbsp powdered sugar, to taste
2 tsp rum, optional (can use the reserved rum/juice from Asian Pear Compote recipe)
Using a standing mixer fitted with the whisk attachment, or in a large bowl, tip in the heavy cream and then spoon in the powdered sugar. Whisk until stiff peak, cover the bowl, and place in the fridge.

Garnish:

1/4 Subarashii Kudamono Asian Pear, cored and thinly sliced
1/4 cup pecans, toasted
4 maraschino cherries with stems
4 fresh mint sprigs
1 cup Subarashii Kudamono Asian Pear compote (see recipe)

To Assemble the Sundaes:

Place 4 sundae glasses on a flat surface and prepare to layer in the elements. Spoon in about 2 Tbsp of the pear compote on the bottom, then a spoonful of granola, then a large scoop of ice cream, spoon glaze on top, repeat. Finish with Chantilly cream, drizzle over the glaze and garnish with pecans, granola, glaze, and fresh pear slices. Top with a cherry, and mint leaves.