

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Lemon Cheesecake with Dried Asian Pear Crust

For the crust:

- 1 1/2 cups vanilla wafer crumbs (gluten free if preferred)
- 4 oz Subarashii Kudamono dried Asian Pears, cut into small pieces
- 6 tablespoons unsalted butter, cold, cut into small pieces
- 1/4 cup sugar

Preheat the oven to 350°F. In a food processor fitted with the metal blade, combine the wafer crumbs and dried asian pears. Pulse until well combined, about 10 times. Add butter and sugar. Pulse until all the ingredients are moistened, another 10 to 15 times. Press the crumbs into the bottom of a 10-inch spring form pan to form a crust, pushing about a half inch up the sides. Bake for 10 to 15 minutes, until browned. Meanwhile, prepare filling.

For the cheesecake filling:

Have all cheesecake ingredients at room temperature.

- | | |
|-------------------------|-----------------------|
| 1.5 pounds cream cheese | 1 teaspoon vanilla |
| 1 cup sugar | 1 teaspoon lemon zest |
| 3 large eggs | |

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Now, pre-heat your oven to 300°F. Beat cream cheese in a medium bowl until creamy, (about 30 seconds). Gradually beat in sugar, vanilla and lemon zest. Beat in eggs, one at a time - scraping the sides of the bowl and beaters after each addition. Mix until all are incorporated.

Scrape the batter into the crust and smooth the top. Place on a cookie sheet. Bake until the center just barely jiggles when the pan is tapped, 45 to 55 minutes. Let cool in the pan on a rack for 1 hour. Meanwhile, make the topping.

For the topping:

- 1 cup sour cream
- 1/4 cup sugar
- 1/2 tablespoon vanilla
- 1/2 tablespoon fresh lemon juice (meyer lemons if in season)
- 1/8 teaspoon salt

Combine ingredients and spread over the cake. Refrigerate at least 3 hours, preferably 24, before unmolding and serving. Garnish, with chopped, rehydrated dried Asian Pears and lemon zest.

- chef lesle

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