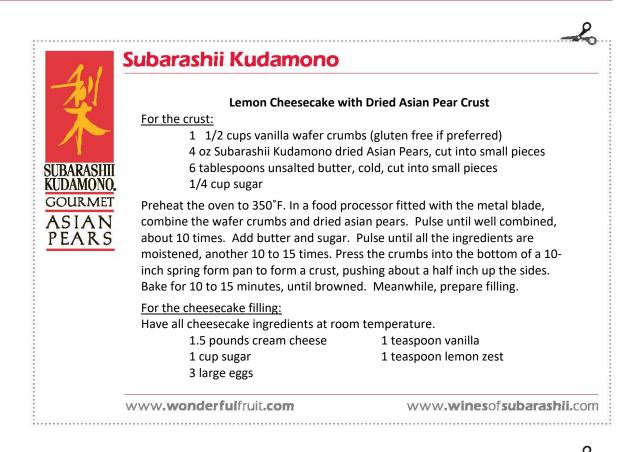
Subarashii Kudamono Recipe Cards

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Subarashii Kudamono

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.



KUDAMONO.

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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