

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Pear Parfait

(for two)

INGREDIENTS

- 2 tablespoon of plain yogurt
- 2 Subarashii Kudamono Asian Pears*
- 1/2 teaspoon of pear spread
- 1 tablespoon of a mix of dried pears & cereals/nuts

*if fresh Subarashii pears are not in season:

1 cup of dried Asian Pears, chopped & reconstituted in warm water

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PREPARATION:

Peel the Asian Pears and cut into small pieces. On medium heat, add a cup of water to a saucepan with the fresh Asian pears (*monitor the cooking time, add some water if needed*) to create a fresh compote. When the compote is cool, spoon into bottom of plastic cups.

*if dried Asian Pears : chop into smaller pieces, reconstitute in warm water until pear bits are soft & plump

In a bowl, gently blend the plain yogurt with Asian Pear spread, spoon this mixture on top of the compote.

Sprinkle a mixture of regular dried Asian Pears with cereal or nuts on top.

Served chilled.

- created by Annabel

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