

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Roasted Dried Asian Pears

Ingredients

- ¼ teaspoon baking soda
- 2 cups warm water
- ½ cup Subarashii Kudamono Dried Asian Pears, cut in half if very large slices (yields about a cup after roasting)
- ½ tablespoon olive oil
- ½ teaspoon sugar
- ½ teaspoon salt
- ¼ teaspoon black pepper

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Directions

Place baking soda in a medium bowl and pour water over. Stir until baking soda is dissolved. Add pears, stir, ensuring pears are submerged, and set aside for 1 hour.

Preheat oven to 425 degrees. (If roasting on a grill, for a smokier style – lay pear slices on a sheet of foil on the bbq.)

Drain pears and blot dry with paper towels. Coat pears with olive oil, sugar, salt and pepper and place in a single layer on a baking sheet. Roast, flipping pears occasionally, 20-25 minutes, until pears are golden brown and crisp on the outside.

Note: If you have additional seasonings you would like to use, feel free to add them before roasting.

Serves 2 to 4 people.

- chef lesle

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