

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Asian Pear Steak & Frites (serves 4)

Asian Pear Frites

Peanut or vegetable oil for frying
4 medium or 3 large Subarashii Kudamono Asian Pears
Cornstarch to dredge
Salt, to taste
Smoked paprika, to taste

For pear frites, heat 1½ to 2 inches oil in a deep frying pan over medium heat to 350 degrees. While oil is heating, core pears and slice into 1 inch wedges. When oil is ready, dredge pears in cornstarch, shaking off excess and placing in oil. Do this in batches, if necessary to maintain oil temperature. Fry each batch 2-3 minutes, turning the pears as they brown. Remove pears from oil to clean towels to drain. Season with salt and smoked paprika and keep warm in a 200 degree oven, uncovered.

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Asian Pear Steak

2 tablespoons olive oil
1 flank steak, approximately 1½ pounds
Salt and pepper
3 tablespoons butter, divided
1 large shallot, finely chopped
2 tablespoons all-purpose flour
1 cup Subarashii Kudamono Asian Pear Table Wine

Heat a large skillet over medium-high heat. Add oil to the pan. Pat steak dry with paper towels and season generously with salt and pepper. Place steak in skillet and cook 3-4 minutes per side, or until medium rare. Remove steak to a warm plate to rest, reserving pan. Add 2 tablespoons butter and the shallots to the pan. Cook shallots 2-3 minutes until soft and translucent. Add flour to the pan, whisking to combine and cook a minute longer. Whisk wine into pan and scrape up pan drippings. Add the last tablespoon of butter, whisking until melted, then remove pan from heat. Slice steak thinly across the grain and divide among serving plates along with the pear frites. Spoon wine sauce over steak and serve.

- Chef Lesle

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