

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

PEAR SPICED LATTE (PSL)

serves 4

Ingredients:

- 1/3 c. chopped Asian Pear
- 1 ½ tsp. chopped crystalized ginger
- ¼ tsp. ground cinnamon
- Pinch ground nutmeg
- 4 Tbsp. ground coffee (we recommend a medium roast)
- 2 ½ cups boiling water
- 1 cup milk
- 2 Tbsp. sweetened, condensed milk

For this recipe you will need:

- A French Press Coffee maker, at least 24 oz. capacity
- A small saucepan
- A whisk

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Directions:

First, muddle together the chopped Asian Pear, crystalized ginger, cinnamon and nutmeg. If you do this in your French press be very careful not to crack the decanter. You can also muddle it in a small bowl or a tall metal container and transfer it to the French press when finished. Once the Asian Pear and crystalized ginger have been broken up and released some of their juices, add the coffee grounds. Pour the boiling water over the Asian Pear and coffee grounds, then allow to steep for 4 ½ minutes.

While the coffee is steeping, heat the milk and sweetened condensed milk in the small saucepan over medium heat. Whisk vigorously, trying to incorporate some air into the milk. Bring the milk mixture up to approximately 180 degrees F.

After the steeping time is done, carefully depress the plunger in the French press. Pour the coffee from the French press into the saucepan and combine the coffee with the milk mixture. Serve immediately.

Please note: If you do not have a French Press, combine the Asian Pear ingredients and coffee in a small bowl or heat-proof carafe, then strain through a very fine sieve into the small saucepan .

– chef terry

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