

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

Subarashii Kudamono Asian Pear Dumplings

Ingredients:

1 to 4 large Subarashii Kudamono Asian Pears
(depending on the number of servings)
Store-bought pie crust (homemade, if possible)
1/4 stick of butter Honey
Vanilla Exact Ground Cinnamon

Steps:

Wash and peel 1 to 4 of your favorite Subarashii Kudamono Asian Pears, cut into 1/2 or 1/4 slices.

Place in mixing bowl; mix in a small amount (2 or 3 drops) of vanilla extract. (depending on appetite or no. of servings)

Lay out pie crust circle and cut into 4 even sections; and lay sections onto cookie tray.

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Lay sliced pears in center of each crust section; fold corners to cover fruit, leaving vents along top of seams.

Preheat oven at 400F; set tray on center rack; allow to bake for 40 min. or until crust is brown and pear is medium texture. *If you like your pears a little softer you can pre heat the cut slices in a microwave (min. wattage 1100W) for 45-60 seconds on high wrapped loosely in a wet paper towel.*

While your pears are baking, melt the 1/4 stick of butter in small saucepan. Warm honey in microwave and stir in sprinkles of cinnamon throughout honey. You can brush the butter over the crust, during or after the baking process. After the baking is complete you can drizzle honey- cinnamon over each baked tart (or use your own favorite topping: nuts, berries, chocolate shavings, powdered sugar).

Enjoy with milk, coffee or ice cream!

- Kevin B.

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