

SUBARASHII KUDAMONO Fresh Asian Pear Quiche

from Chef Heather

A recipe for Savory Asian Pear Brie Quiche.

Ingredients

1 Pie crust
4 Tbs. Butter
6/8 leaves Spinach
1 c. sliced Subarashii Kudamono Fresh Asian Pears
8 Onions, green
1 c. Cheese, Brie
1 c. Cheese, Parmesan, grated
4 Eggs
2 c. Cream, heavy
1/4 Tsp. Nutmeg, ground
1/4 Tsp. rosemary

Directions

Preheat oven to 400. Cover pie crust with foil and bake for 10 minutes, then remove foil and bake 5 minutes more. Remove pie crust from oven and reduce heat to 325. Julienne spinach. Chop all of green onions. In skillet, saute onion until tender. Remove with slotted spoon and combine with spinach and Asian Pears. Spread mixture on bottom of pie shell. Spread Brie over mixture and sprinkle with Parmesan. Combine eggs, cream, and nutmeg, rosemary and pour over cheese. Bake for 30 minutes or until set. Let cool slightly, then cut into wedges or squares and serve.

A recipe for Sweet Asian Pear Brie Quiche.

Ingredients

1 Pie crust
4 Tbs. Butter
1/2 c. cran-raisans
1 Tbsp chives
1 c. Cheese, Brie
1 c. Subarashii Kudamono FreshAsian Pears, Sliced
4 Eggs
2 c. Cream, heavy
1/4 Tsp. Nutmeg, ground

Directions

Preheat oven to 400. Cover pie crust with foil and bake for 10 minutes, then remove foil and bake 5 minutes more. Remove pie crust from oven and reduce heat to 325. Slice Asian Pears. Combine pears and cran-raisins. Spread mixture on bottom of pie shell. Spread Brie over mixture. Combine eggs, cream, and nutmeg, chives and pour over cheese. Bake for 30 minutes or until set. Let cool slightly, then cut into wedges or squares and serve.