

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
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Subarashii Kudamono

Warming Asian Pear and Celeriac Soup

(serves 4 to 6)

Ingredients

- 1 tablespoon butter
- 1 tablespoon vegetable or canola oil
- 2 large shallots, thinly sliced
- 1 pound (1 large) celeriac, peeled and diced
- 2 large or 3 small Subarashii Kudamono Asian Pears, peeled, cored and diced
- 1 teaspoon chopped, fresh rosemary
- 1 quart chicken or vegetable stock, plus additional as needed to thin soup
- Salt and pepper
- 4 oz prosciutto, optional

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Directions: Place soup pot over medium-high heat; add butter and oil. When foaming subsides, add shallot and celeriac. Sauté until translucent, but not brown, 3-5 minutes. Add Subarashii Kudamono Asian Pear and rosemary; continue to sauté another 3-4 minutes. Do not brown.

Add stock and bring to a simmer. Simmer until celeriac is tender, 10-15 minutes. Add salt and pepper to taste. Transfer soup to blender or use stick blender and puree until smooth. If using a standing blender, you may need to blend in batches. Thin with additional stock, if needed. Pour soup back into pot and keep warm.

Meanwhile, crisp prosciutto: Lay prosciutto on a paper-towel lined plate in a single layer. Top with paper towel. Microwave for 1 minute on high. Remove top paper towel and let rest for one minute. If prosciutto is not yet crisp, microwave for an additional 15-30 seconds. Ladle soup into bowls and crumble prosciutto over top.

– Chef Lesle

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