

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

"Savory" Asian Pear & Brie Quiche

Ingredients

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

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.

-Chef Heather

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

"Sweet" Asian Pear & Brie Quiche

Ingredients

1 Pie crust	1 c. Cheese, Brie
4 Tbs. Butter	4 Eggs
1/2 c. Craisins	2 c. Cream, heavy
1 Tbsp chives	1/4 Tsp. Nutmeg, ground
1 c. Subarashii Kudamono Fresh Asian Pears, Sliced	

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 craisins. 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.

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