

Subarashii Kudamono Recipe Cards

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SUBARASHII
KUDAMONO.
GOURMET
ASIAN
PEARS

Subarashii Kudamono

WARMED, SPICED ASIAN PEAR WINE

Ingredients:

- 1 bottle of Subarashi Kudamono Asian Pear Wine (750ml)
- 1 cinnamon stick
- 2 star anise
- 1 inch knob of ginger, slice in to four pieces
(or 1 1/2 teaspoon of dry ground ginger)

To prepare:

Heat wine in a sauce pan with all ingredients over a low heat. Once the wine comes to a low boil, immediately remove and pour into a pitcher. Allow wine to cool for at least 20 minutes. It is best to serve once wine is warm, but not steaming hot.

-Chef Javan

www.wonderfulfruit.com

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