



Autumn is a great season for pears. Grilling them brings out a great combination of sweet grilled taste and this taste combination is a fantastic addition to our silky Kinu Goshi Tofu. So this Autumn lets try a fusion salad - Pear Kinu Salad - sprinkled with wasabi pearls.

Ingredients:

- Somenoya Kinu Goshi Tofu (1)
- Pear (half)
- Baby Leaf Mix (20g)
- Balsamic Vinegar (1 tablespoon)
- Fresh Mint (optional)
- Wasabi Pearls (optional)



## Recipe

1. Cut the pear into twelfths.



2. Grill the slices on both sides.



3. Slice the Kinu Goshi Tofu.



4. Start setting up the plate with the baby leaf and then add the Tofu and grilled pears.

5. At the end, sprinkle with balsamic vinegar and wasabi pears.

Enjoy with young Cava!

