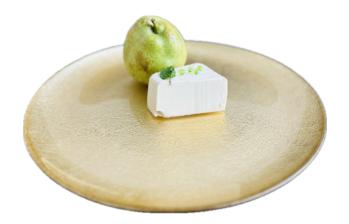


Autumn is a great season for pears. Grilling them brings out a great combination of sweet grilled taste and this taste combination is a fantastic addition to our silky Kinu Goshi Tofu.

So this Autumn lets try a fusion salad - Pear Kinu Salad - sprinkled with wasabi pearls.

<u>Ingredients:</u>

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



Recipe

(. Cut the pear into twelfths.



2. Grill the slices on both sides.





3. Slice the Kinu Goshi Tofu.



- Y. 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!

