

Peach Ginger



Our Peach Ginger blend offers the classic flavor of a juicy yellow peach enriched with the distinctive warmth of real ginger juice. Finished with a splash of lemon and lime juices, this enticing blend lends itself for dynamic beverage and culinary creations alike.

Product Specifics

Ingredient List: Water, peach puree, cane sugar, ginger juice, lemon juice concentrate, lime juice concentrate, citric and ascorbic acids, natural flavor.

Pack Size: 6/30 oz. wide mouthed HDPE jars per case. Each jar attaches to a standard bar pour spout.

Brix: 28.0 - 30.0 / **PH:** 2.3 - 3.3

Kosher: (U)

Conversion: 1- 30 oz. = 0.85 kg Net Wt.

1- 6/30 oz. case = 5.1 kg Net Wt.

Approx. fl.oz. per jar = 26 fl. oz.

Handling: Keep frozen. Product good for 14-21 days thawed and refrigerated at 40° F, and up to 24 months frozen from manufactured date.

Nutrition Facts

About 13 servings per container

Serving size 2 fl oz. (59mL)

Amount per serving

Calories 80

% Daily Value*

Total Fat 0g 0%

Sodium 0mg 0%

Total Carbohydrate 19g 7%

Total Sugars 17g

Includes 15g Added Sugars 30%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Classic & Contemporary Uses

Vinaigrettes, dressings, sauces, salsas, dips, condiments, glazes, tarts, pies, cookies, muffins, pastry fillings, ice creams, cocktails, shandys, sangrias, lemonades, iced teas, housemade sodas, kombucha, beer.

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Peach Ginger Linzer Torte

Source: Liza Cheng

For the Jelly:

- 3 1/2 cup The Perfect Purée Peach Ginger blend, thawed
- 1/8 cup lemon juice
- 1 cup sugar
- 3 oz. of liquid pectin

Method:

1. Mix together Peach Ginger blend, lemon juice and pectin in a heavy bottomed pot.
2. Heat until mixture is in a high boil.
3. Add the sugar and boil for 1 minute.
4. Pull off heat and ladle hot mixture into heat safe jars.
5. Have the mixture sit out until they reach room temperature.
6. Once you can touch the glass jars without burning your hands, place lids on jars and refrigerate overnight.

For the Almond Torte Dough:

- 2 cup all-purpose flour
- 2 1/3 cup almond flour
- 1 cup sugar
- 8 oz. of butter
- 2 egg yolks
- 1/2 tsp. cinnamon
- Pinch of ground clove

Method:

1. Pre-heat oven to 350F.
2. Butter and flour a 9" tart pan.
3. Mix all-purpose flour, almond flour, sugar, cinnamon and clove, make a well in the middle of the mixture.
4. Add the egg yolks and cold butter and mix with pastry cutter, forks or by hand until you get a grainy mixture.
5. Knead until it somewhat comes together.
6. Refrigerate 1/3 of the dough.
7. Press the rest of the dough into the prepared tart pan.
8. Add the cold jam into the middle of the tart dough.
9. Remove 1/3 dough from refrigerator and form into lattice work, place on top of the tart.
10. Bake at 350F for 45 minutes, rotating pan 1/2 way through baking time to ensure even baking.
11. Set aside to cool. Remove from pan and dust with powdered sugar before serving.

Peach Ginger Vinaigrette

Source: Suki Otsuki, Mudhen Meat and Greens

- 1 oz. The Perfect Purée Peach Ginger blend, thawed
- 3 oz. fresh squeezed lemon juice
- 1 clove garlic
- 1 cup California olive oil (or other high-quality oil)
- 2 tsp. honey
- Salt to taste

Method:

1. Finely mince or pound garlic in mortar and pestle.
2. Whisk all ingredients together until emulsified.

Peach Ginger Sangria

Source: Manny Hinojosa

- 1 bottle Sauvignon Blanc
- 8 oz. The Perfect Purée Peach Ginger blend, thawed
- 4 oz. lemon juice
- 10 oz. club soda
- Peach slices
- Raspberries
- Lemon slices
- Orange slices
- Lime slices

Method:

In a glass pitcher or punch bowl, combine all ingredients with ice. Garnish with lemon slices, raspberries, peach slices, lime slices and orange slices.

Peach Ginger Shandy

Source: Manny Hinojosa

- IPA Beer
- 1 oz. The Perfect Purée Peach Ginger blend, thawed
- 3 oz. lemonade

Method:

Combine Peach Ginger blend and lemonade, top with IPA beer, serve in a beer glass. Garnish with a lemon slice.