



Blood Orange Concentrate

Made from 100% blood oranges, this classic Sicilian ingredient offers a rich, deep orange-red color and citrus flavor base perfect for cocktails, vinaigrettes and desserts. It provides an aromatic, intense citrus flavor without diluting a recipe.

Product Specifics

Ingredient List: Blood orange juice concentrate, filtered water, fruit and vegetable juice for color, natural flavor.

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

Brix: 38.0 - 40.0 / **pH:** 3.0 - 4.0

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 = 24 fl. oz.

Handling: Keep frozen. Product good for 7-10 days thawed and refrigerated at 40° F and up to 24 months frozen from manufactured date.

Complimentary Flavors: Cream and butter

Flavor Alternatives: Other high acid fruits like *Passion Fruit Concentrate*, *Tamarind*, *Black Currant*, *Key Lime Concentrate* and *Meyer Lemon Concentrate*

Nutrition Facts

About 12 servings per container
Serving size 2 fl. oz (59mL)

Amount per serving

Calories 100

% Daily Value*

Total Fat 0g 0%

Sodium 5mg 0%

Total Carbohydrate 22g 8%

Total Sugars 19g

Protein 2g

Calcium 40mg 4% • Potas. 410mg 8%

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

*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.

Dilution Information

Blood Orange Concentrate is stronger than straight blood orange juice. Although it is mouth-puckering to taste, once blended with other ingredients it provides intense, true flavor without diluting the recipe, as straight juice would. Use the following ratios to return to juice. *By Volume:* 2.7 parts water to 1 part concentrate. *By Weight:* 2.3 parts water to 1 part concentrate.

Interesting...

The blood orange, with sweet, deep red colored flesh, was most likely the result of a mutation that occurred in 17th century Sicily. In most varieties of blood oranges even the pulp and skin are slightly less sweet and more bitter than other orange varieties.

Classic & Contemporary Uses

Use in cocktails, non-alcoholic offerings, desserts, confections, ice cream, savory sauces, vinaigrettes and much more.

Flavor inspiration: Blood orange balsamic vinaigrette, blood orange zinfandel sauce, savory sauces with rich meat, creamy desserts or palate cleansing sorbets, ice tea, mimosas, martinis, cosmos, margaritas and other specialty cocktails.

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Blood Orange Margarita

Makes: 1 pitcher

- 4 oz. The Perfect Purée Blood Orange Concentrate, thawed
- 4 oz. simple syrup
- 8 oz. premium tequila
- 7 oz. Triple Sec
- 6 oz. Sweet and Sour Mix

Method:

1. Combine all ingredients into a pitcher.
2. Pour 6 oz. of mixture into shaker and shake well with ice for 20 seconds.
3. Pour over ice-filled margarita glass and garnish as desired.

Blood Orange-Zinfandel Glaze for Duck

Yield: 6 oz.

- 6 oz. The Perfect Purée Blood Orange Concentrate, thawed
- 1 oz. Canola oil
- 1 shallot, minced
- Bouquet Garni
- 16 oz. fruity red Zinfandel
- 2 tsp. aged balsamic vinegar
- 2 1/2 oz. honey
- 1/2 tsp. minced lemon zest

Method:

1. In a medium saucepan, sauté shallot in oil for one minute. Add Zinfandel and Bouquet Garni. Reduce by 1/2 and remove Bouquet Garni.
2. Add Blood Orange concentrate, balsamic vinegar, honey and lemon zest. Reduce until glaze coats the back of a spoon.
3. Strain through a fine mesh sieve and cool.

Serving Suggestions:

Brush the glaze over the whole roast duckling repeatedly during the final 25 minutes of cooking. To make a sauce for the duckling, deglaze the roasting pan with 2 cups duck or chicken stock, add 3 oz. of glaze, strain and mound with butter.

Blood Orange Creme Brûlée

Servings: 12

- 3 oz. The Perfect Purée Blood Orange Concentrate, thawed
- 6 egg yolks
- 2 oz. sugar
- 16 oz. heavy cream
- Oven dried light brown sugar as needed

Method:

1. Preheat oven to 350°F.
2. Mix the sugar and yolks thoroughly in a bowl.
3. Heat the cream and Blood Orange concentrate to the scalding point. Remove the pan from heat and pour slowly into the yolk sugar mixture, stirring constantly. Strain the mixture through a fine mesh sieve and divide among 12 brûlée forms or 3 ramekins.
4. Bake in a bath, loosely covered with foil or a sheet pan for 20 to 30 minutes or until set.
5. Remove forms or ramekins from the oven and cool to room temperature. Refrigerate until service.
6. To serve, sprinkle the top of each brûlée with a thin even layer of sugar. Caramelize sugar with a blowtorch or place under a salamander until medium to dark brown.

Blood Orange Vinaigrette

Servings: 16 (8 oz.)

- 3 oz. The Perfect Purée Blood Orange Concentrate, thawed
- 1 tsp. sugar
- 1/2 tsp. salt
- 5 mint leaves, minced
- 1 shallot, minced
- 2 1/2 oz. cider vinegar
- 5 1/2 oz. olive oil
- Freshly ground pepper to taste

Method:

1. Combine ingredients into a bowl and whisk thoroughly.
2. Transfer to a squeeze bottle or covered storage container and refrigerate until use.