

Ginger

Our ginger is made from young rhizomes that are naturally sweet, not fibrous or bitter. Finely minced and mixed with sugar, this ingredient is ideal in desserts and pastry applications as well as spicy savory dishes that benefit from a sweetened ginger.



Product Specifics

Ingredient List: Ginger, cane sugar and water

Pack Size: 6/38 oz. wide mouthed HPDE jars per case. Each jar attaches to a standard bar pour spout.

Brix: 63.0 - 72.0 / **pH:** 3.4 - 4.5

Kosher: 

Conversion: 1- 38 oz. = 1.08 kg Net Wt.

1- 6/38 oz. case = 6.48 kg Net Wt.

Approx. fl. oz. per jar = 28 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: Domestic fruits like *Pear, Peach, Apricot, Green Apple*; exotic fruits like *Mango, Papaya*, and *Passion Fruit*, curry and teriyaki

Nutrition Facts

About 28 servings per container

Serving size 2 tbsp (39g)

Amount per serving

Calories 110

% Daily Value*

Total Fat 0g 0%

Sodium 5mg 0%

Total Carbohydrate 28g 10%

Total Sugars 28g

Includes 28g Added Sugars 56%

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.

Interesting...

Ginger's name comes from the Sanskrit word for "horn root," undoubtedly referring to its knobby appearance. The flavor is peppery and slightly sweet, while the aroma is pungent and spicy.

Classic & Contemporary Uses

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

Flavor inspiration: Curry ginger chicken, sesame ginger salmon, sauces, churneys, marinades, broths, cakes, crème brûlees, cookies, tarts, mules, lemonades, teas, toddys, martinis, punches and fizzes.

Ginger Chutney

Yield: 16 oz.

- 1 tbsp. The Perfect Purée Lemon Zest, thawed
- 1 tbsp. The Perfect Purée Ginger Puree, thawed
- 2 cups diced peeled peaches, plums, or mango
- 1/2 cup chopped red onion
- 1/2 cup raisins
- 1/4 cup packed brown sugar
- 2 oz. orange juice
- 2 tbsp. balsamic vinegar
- 1/2 tsp. cumin
- 1/4 tsp. ground allspice

Method:

1. In a medium saucepan stir together all ingredients. Bring mixture to a boil, then reduce heat.
2. Simmer 10 minutes, stirring occasionally. Cool. Serve at room temperature or cover and refrigerate for up to one week.

Serving Suggestions:

This chutney lends intriguing flavor to roasted meats, ham, and all types of poultry. Use it also as a sandwich condiment for a roast beef or smoked turkey sandwich.

Ginger Ice Cream

Servings: 6

Serving size: 1 cup

- 2 tbsp. The Perfect Purée Ginger Puree, thawed
- 24 oz. light cream
- 24 oz. heavy cream
- 1 1/2 cups sugar

Method:

1. Combine all ingredients in a medium saucepan and bring to a boil. Reduce heat and simmer for 3 minutes, stirring occasionally. Cool to room temperature.
2. Pour into ice cream maker and freeze according to manufacturer's directions.

Serving Suggestions:

Serve this ice cream topped with candied pecans or walnuts and a caramel sauce.

Ginger Flan

Servings: 18

Serving size: 6 oz.

Custard:

- 6 oz. The Perfect Purée Ginger Puree, thawed
- 12 eggs
- 48 oz. milk
- 1/2 tsp. salt
- 2 tsp. vanilla

Caramel Topping:

- 16 oz. The Perfect Purée Ginger Puree, thawed
- 1 oz. water

Method:

1. For caramel topping, heat Ginger puree and water in small skillet, stirring constantly until sugar in Ginger puree, is dissolved and turns golden brown. Pour ginger syrup into a baking dish or individual ramekins, tipping to coat bottom and sides.
2. For custard, scald milk. Stir in Ginger puree. In separate bowl, beat eggs, salt and vanilla. Gradually beat milk mixture into egg mixture. Strain into prepared baking cups.
3. Place cups in a baking dish submersed in at least 1" water in larger pan.
4. Bake at 325° F. for 1 hour.
5. To serve: invert warm ramekin onto a serving place. Let the sauce lightly pool around the edges of the custard.

Ginger Thai Sauce

Yield: about 12 oz.

- 4 oz. The Perfect Purée Ginger Puree thawed
- 4 oz. rice wine vinegar
- 4 oz. soy sauce
- 4 cup chopped mild green chiles
- 1/4 cup dried red chiles, rehydrated, seeded, and minced
- 1 small tomato, diced
- 1 tsp. Chinese five-spice powder

Method:

1. In a saucepan stir together the Ginger puree, vinegar, soy sauce, green and red chiles, tomato, and five-spice powder. Bring mixture to boiling; reduce heat. Simmer, stirring frequently, until mixture is reduced by one-third.
2. Strain and transfer to a bain marie to hold for service.

Serving Suggestions:

This sweet and spicy sauce is perfect for steamed or Thai-fried fish, grilled shrimp, scallop, or Asian stir-fry.