

Kiwi



This fruit's emerald green pulp is its most outstanding feature. Sweet-tart in flavor, our Kiwi puree possesses both the fruit's appealing visual characteristics and its distinctive, clean flavor. Small black seeds enhance its color further. This puree is a showstopper when presented on a white plate!

Product Specifics

Ingredient List: Kiwi, cane sugar, natural plant extract (color), natural kiwi flavor, malic acid, spirulina extract (color), turmeric (color), ascorbic acid

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

Brix: 19 - 21

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 up to 24 months frozen from manufactured date and for 7-10 days when thawed and refrigerated at 40° F.

Complimentary Flavors: *Strawberry* and *Key Lime*

Flavor Alternatives: Other sweet/tart puree flavors like: *Green Apple*, *Cherry* and *Black Currant*.

Interesting...

The history of the Kiwi fruit began in the Chang Kiang Valley of China, where it was cultivated on a small scale about 300 years ago. New Zealand Kiwi fruit was first served at Trader Vic's in San Francisco in 1961.

Tricks of the Trade

The challenge of cooking with kiwis is the heat. Heat activates an enzymatic reaction that turns the pulp from bright green to muddy brown. The acid in the kiwi can also be a little tricky – always fold the kiwi into whipped cream very gently.

Classic & Contemporary Uses

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

Flavor inspiration: Dressings, gastriques, sauces, sorbets, gelatos, mousses, margaritas, mojitos, aguas frescas, smoothies and lemonades.

Kiwi	
Serving Size: 1 oz. (28g)	
Servings per Container: 30	
Amount Per Serving	%Daily Value*
Calories 30	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 6g	2%
Dietary Fiber 1g	4%
Sugars 5g	
Protein 0g	
Vitamin C	25%
Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, vitamin A, calcium and iron.	
*Percent Daily Values are based on a 2,000 calorie diet.	

Kiwi Sauce

Yield: 16 oz.

- 8 oz. water
- 1 cup granulated sugar
- 8 oz. *The Perfect Purée Kiwi Puree*, thawed
- 1 oz. fresh lemon juice

Method:

1. Combine the water and granulated sugar in a saucepan and bring to a boil. Reduce to a simmer for 3 minutes. Remove the pan from heat and allow to cool to room temperature.
2. Stir in *Kiwi* puree and lemon juice. Pass through a fine mesh sieve and transfer to a squeeze bottle or other storage container until use.

Serving Suggestions:

This basic sauce makes a beautiful garnish for all types of desserts.

Flavor Twists:

Try any of these flavors from *The Perfect Purée*:
Strawberry, Blackberry, Red Raspberry, Black Currant, White Peach, Apricot, Mango or Papaya.

Kiwi Mousse

Servings: 6

Serving size: 6 oz.

- 3 egg whites
- 1 tbsp. pectin powder
- 4 oz. granulated sugar
- 12 oz. whipping cream
- 10 oz. *The Perfect Purée Kiwi Puree*, strained

Method:

1. Combine egg whites, pectin powder and granulated sugar in a mixer bowl. Bring to safe temperature (140°F.) over simmering water, stirring constantly.
2. Transfer mixture to mixer and whip on medium-high speed to stiff peaks. Lower speed to medium and continue whipping until mixture reaches room temperature. Set meringue aside.
3. Whip the heavy cream to stiff peaks. Fold the strained *Kiwi* puree into the whipped cream. Fold into the meringue and immediately pour into molds, cups or spread between layers of cake as desired.

Grilled Lime-Scented Shrimp with Kiwi & Prickly Pear Gastrique

Yield: 1 serving

- 1 tsp. *The Perfect Purée Kiwi Puree*, thawed
- 1/2 cup *The Perfect Purée Prickly Pear Puree*, thawed
- 1 tbsp. sugar
- 1 tsp. lime juice
- salt & pepper (to taste)
- 8 medium shrimp (peeled and de-veined)
- 1 tsp. *The Perfect Purée Thyme & Citrus blend*, thawed
- 1 tsp. garlic, chopped
- 1 kiwi cut into 8 bite-size pieces

Method:

1. Combine the first six ingredients in a small sauce pan, bring to a boil, reduce and simmer for two minutes or until thick. Remove from heat and cool. Reserve some of the gastrique for serving.
 2. Place shrimp in a small bowl and toss with the gastrique and the remaining ingredients. Place on a preheated grill and cook for one minute per side or until medium rare.
 3. Alternate shrimp and kiwi on a small skewer. Drizzle with one teaspoon of *Prickly Pear* gastrique and serve at room temperature.
 4. Cut the cake into 3 equal sheets and soak with rum/simple syrup solution before layering with the mousse.
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Kiwi Yerbabuena Sour

Yield: 1 drink

- 1 1/2 oz. Grey Goose vodka
- 1 oz. *The Perfect Purée Kiwi Puree*, thawed
- 1/2 oz. egg white (optional)
- 3/4 oz. fresh lime juice
- 1 oz. simple syrup
- 1 sprig fresh mint (garnish)
- kiwi wheel (garnish)

Method:

1. Add all ingredients, except garnish, into a mixing glass. Add ice, shake and strain into a glass with fresh ice. Garnish with a sprig of fresh mint and kiwi wheel. Serve.