

Lychee

This fruit is considered the rose of the fruit world with its pearly translucent flesh, tropical-floral aroma and delicate flavor. Our Lychee puree is as exotic as is imaginable. True to taste, it lures one's palate to far away places with its uncommonly pleasing flavor.



Product Specifics

Ingredient List: Lychee, cane sugar, malic and ascorbic acids

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

Brix: 22.0 - 24.0 / **pH:** 3.6 - 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 = 26 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: Rose, vanilla, coconut

Flavor Alternatives: Other perfumy delicate fruit purees like *White Peach* and *Pear*

Nutrition Facts

About 13 servings per container

Serving size 1/4 cup (65g)

Amount per serving

Calories 60

% Daily Value*

Total Fat 0g 0%

Sodium 0mg 0%

Total Carbohydrate 15g 5%

Total Sugars 14g

Includes 6g Added Sugars 12%

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...

Lychees are oval and about the size of a walnut with a brittle, red peel. It is a fragrant, pearly-white to grayish or pinkish fruit that has a flesh that surrounds a single, inedible seed. The Lychee is considered the Rose of the fruit world.

Classic & Contemporary Uses

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

Flavor inspiration: Lychee vanilla pudding, lychee coconut custard pie, sorbets, glazes, smoothies, punches, mai tais, martinis, daiquiris, mojitos, collins, caiprinhas, and margaritas.

Lychee & Vanilla Bean Ice Cream

Yield: 1 qt.

- 16 oz. The Perfect Purée Lychee Puree, thawed
- 10 oz. heavy cream
- 1 vanilla bean, seeds scraped
- 5 large egg yolks
- 1/4 cup granulated sugar

Method:

1. Place the *Lychee* puree, cream and vanilla bean (including the husk) in a 2 qt. saucepan. Bring the pot to a bare simmer over medium heat. Remove the pan from heat and cover for 5 minutes.
2. While the vanilla steeps in the cream mixture, combine the egg yolks and sugar in a bowl and whisk to combine.
3. While whisking constantly, temper 1/3 of the cream mixture into the egg yolks and sugar. Return the tempered mixture to the remaining cream mixture and heat over a medium low burner, stirring constantly until the custard coats the back of a wooden spoon.
4. Strain the custard into a metal container and cool in an ice bath.
5. Freeze the custard in a ice cream machine according to manufacturer's instructions.

Lychee Ginger Sorbet

Yield: 32 oz.

- 14 oz. The Perfect Purée Lychee Puree, thawed
- 2 tsp. The Perfect Purée Ginger Puree, thawed
- 4 oz. water
- 14 oz. simple syrup

Method:

1. Place ingredients into a bowl and whisk thoroughly to combine.
2. Freeze in a sorbet maker according to manufacturer's instructions.

Tea Smoked Duck with Lychee Glaze

Yield: 6 ducks

Marinade:

- 8 oz. The Perfect Purée Lychee Puree, thawed
- 1/2 tbsp. The Perfect Purée Lemon Zest, thawed
- 1 cup dark soy sauce
- 1/2 cup soy sauce
- 1 cup rice wine or dry sherry
- 1 cup sesame oil
- 1/2 cup brown sugar
- 8 cloves of garlic, minced
- 3 pieces of ginger, 1" diameter by 1/4" thick
- 2 tbsp. Chinese 5 spice powder
- 5 pieces star anise
- 2 cinnamon sticks
- 1/2 tbsp. ground black pepper
- 4 dried red chiles, like arbol
- 6 whole ducks

Tea Smoking Mixture:

- 3 tbsp. The Perfect Purée Lemon Zest, thawed
- 1/2 cup Asian loose tea
- 1 cup Jasmine rice
- 1 cup brown sugar
- 2 stalks of overnight lemongrass, cut into 1" pieces
- 1 oz. ginger
- 1 oz. garlic
- 1 tbsp. black peppercorns
- 2 tbsp. Szechuan peppercorns
- 2 tbsp. coriander seeds
- 1 cup smoking chips, soaked in water

Method:

1. Combine all of the ingredients for the marinade and set aside. Reserve 1/4 of the marinade for basting.
2. Marinate the ducks for a minimum of three hours up to a maximum of 5 hours.
3. Using the smoking mixture, smoke the ducks for one hour or until the desired smokiness is achieved.
4. Transfer to a roasting pan and roast the ducks at 350° F until the internal temperature of the leg reaches 155° F.
5. Allow the ducks to rest for 15 minutes before carving.