

Red Raspberry



Red Raspberry is a classic favorite with its bold berry flavor and outstanding red-purple color. Our Red Raspberry puree is made from premium grade fruit harvested at the peak of season. Pureed smooth with all seeds extracted, a hint of sugar is added to balance the natural tartness of the berry. A small amount of fruit pectin is added to further refine the puree's texture for pastry and bar drinks.

Product Specifics

Ingredient List: Red raspberries, cane sugar, fruit pectin, citric and ascorbic acids

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

Brix: 20.0 - 22.0 / **pH:** 2.7 - 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 = 27 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: White and dark chocolate, vanilla, lemon and lime, almond cream

Flavor Alternatives: Other intense berry flavors like *Blackberry*, *Blueberry* and even the tarter *Black Currant*

Nutrition Facts

About 13 servings per container	
Serving size	1/4 cup (64g)
Amount per serving	
Calories	50
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 13g	5%
Dietary Fiber less than 1g	3%
Total Sugars 11g	
Includes 7g Added Sugars	14%
Protein 1g	
Vit. D 0mcg 0%	• Calcium 0mg 0%
Iron 0.5mg 2%	• Potas. 100mg 2%

*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...

Red Raspberry is indigenous to Asia Minor as well as North America. Today Washington State produces about 60% of all raspberries grown in the United States. They are rich in Vitamin C and contain astringent qualities due to their high tannin content.

Classic & Contemporary Uses

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

Flavor inspiration: Raspberry chocolate truffle torte, raspberry key lime tart, jams, jellies, cakes, cheesecakes, muffins, mousses, macarons, sorbets, smoothies, mimosas, margaritas, sangrias, daiquiris, drops, punches, lemonades, mojitos, coladas and martinis.

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Champagne-Red Raspberry Vinaigrette

Yield: 14 oz.

Serving size: 2 tbsp.

- 4 oz. The Perfect Purée Red Raspberry Puree, thawed
- 1 large egg
- 2 oz. white wine vinegar
- 2 oz. champagne
- 2 tsp. granulated sugar
- 1/2 tsp. salt
- 4 oz. canola oil

Method:

1. In a medium bowl beat egg with a wire whisk until well blended. In another bowl whisk together Red Raspberry puree, vinegar, champagne, sugar, and salt.
2. Gradually whisk oil and Red Raspberry puree mixture alternately into beaten egg until mixture is thick and creamy.
3. Cover and chill in refrigerator at least 30 minutes to blend flavors.

Serving Suggestions:

Drizzle this delectable dressing over a tossed spinach salad, grilled chicken salad, a medley of mixed greens and fresh fruit, or a combo of mandarin orange segments, red onion, and pine nuts.

Flavor Twists:

Try this vinaigrette with *Blackberry*, *Black Currant*, *Apricot*, *Prickly Pear* or *Mango* in place of *Raspberry*.

Latin Love

Servings: 1 drink

Serving size: 10 oz.

- 1 1/2 oz. Cruzan Coconut Rum
- 1 1/2 oz. Cruzan Banana Rum
- 1 1/2 oz. The Perfect Purée Coconut Puree, thawed
- 1 1/2 oz. The Perfect Purée Red Raspberry Puree, thawed
- 3 oz. pineapple juice
- 2 scoops of ice

Method:

1. Blend all ingredients until smooth.
2. Rim a hurricane glass with grenadine and roll in coconut shavings.
3. Pour into glass and enjoy.

Decadent Hot Red Raspberry Soufflé

Servings: 6 individual

- 8 oz. The Perfect Purée Red Raspberry Puree, thawed
- 2 large egg yolks
- 1/4 cup + 2 tbsp. granulated sugar
- 1/4 cup all-purpose flour
- 8 oz. milk
- 1/2 tsp. vanilla
- Additional granulated sugar
- 8 large egg whites, at room temperature
- Sifted confectioners' sugar
- Decadent Raspberry Sauce (see Sauces, Salsas & Glazes)

Method:

1. In a medium bowl whisk together egg yolks and the sugar until blended. Whisk in flour.
2. In a small saucepan bring milk to a boil over medium heat. Gradually whisk the hot milk into the yolk mixture. Return mixture to saucepan; cook over medium-high heat for about 3 minutes or until very thick, whisking constantly.
3. Transfer mixture to a bowl; stir in vanilla. Cool to room temperature. Recipe can be prepared a day ahead to this point. Place plastic wrap directly over surface of mixture and refrigerate.
4. Preheat oven to 450° F. Lightly butter 6 - 2/3 cup individual soufflé dishes. Coat dishes with granulated sugar, tapping out excess. Set aside.
5. Stir the Red Raspberry puree into the egg yolk mixture. In a large bowl beat egg whites on high speed of electric mixer to soft peaks. Gradually add the 2 tbsp. granulated sugar, beating to stiff peaks. Fold egg whites, one third at a time, into raspberry mixture until no traces of white remain (do not stir).
6. Carefully spoon mixture into prepared soufflé dishes, filling them nearly full. Arrange dishes in a large baking pan. Fill pan with enough hot water to come halfway up sides of dishes. Bake about 15 minutes or until soufflés rise and turn golden brown on top.
7. To serve, carefully remove dishes from water. Sift powdered sugar over soufflés and serve immediately with Decadent Raspberry Sauce.

Flavor Twists:

You can prepare this recipe with *Strawberry*, *Blackberry*, *Black Currant*, *Apricot*, *White Peach* or *Mango*.