

## Papaya

This bright orange, full-bodied fruit is common in the tropic regions around the world. Its perfumy aroma is well balanced by the musky flavor that defines papaya. Our Papaya puree captures the essence of this fine fruit.



### Product Specifics

**Ingredient List:** Papayas, cane sugar, citric acid

**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:** 3.4 - 3.8

**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:** Lime, vanilla, pineapple

**Flavor Alternatives:** *Mango, Pink Guava and Banana*

### Nutrition Facts

About 13 servings per container  
**Serving size** 1/4 cup (64g)

Amount per serving  
**Calories** 50

% Daily Value\*

**Total Fat** 0g 0%

**Sodium** 0mg 0%

**Total Carbohydrate** 13g 5%

Total Sugars 13g

Includes 8g Added Sugars 16%

**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...

Though familiar as a fruit, all parts of the papaya can be consumed.

Spice papaya refers to the black or steel-gray seeds. Dried and crushed, these seeds are used to flavor vinaigrettes, mayonnaise and dishes with sauces.

### Tricks of the Trade

The fruit contains the digestive enzyme, Papain, used chiefly in meat tenderizers.

### Classic and Contemporary Uses

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

Flavor inspiration: Papaya lime dressing, papaya-honey crème fraiche dressing, sorbets, souffles, pastry creams, daiquiris, coladas, fizzes, gimlets and coladas.

### *Coconut Panna Cotta with Mango-Papaya Sauce*

Yield: 20 oz.

#### *For the mango-papaya sauce:*

- 3 oz. The Perfect Purée Mango Puree, thawed
- 3 oz. The Perfect Purée Papaya Puree, thawed
- 2 oz. simple syrup

#### *Method:*

1. Combine ingredients in a bowl and transfer to a squeeze bottle or covered storage container.
2. Refrigerate until use.

#### *For the panna cotta:*

- 10 oz. The Perfect Purée Coconut Puree, thawed
- 2 oz. cold water.
- 2 tsp. powdered gelatin
- 8 oz. heavy cream
- 4 drops vanilla extract
- Mint sprig to garnish

#### *Method:*

1. Sprinkle gelatin over cold water and set aside. Simmer Coconut puree, cream and vanilla for 2 minutes.
2. Whisk in dissolved gelatin.
3. Pour into molds and refrigerate overnight. To unmold, dip molds in warm water or warm slightly with a butane torch and invert on a plate.
4. Surround the panna cotta with mango-papaya sauce and garnish with mint.

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### *Papaya Mousse*

Servings: 6-8

Serving size: 1 slice

- 30 oz. The Perfect Purée Papaya Puree, thawed
- 10 sheets of gelatin
- 9 oz. sugar
- 32 oz. cream

#### *Method:*

1. Whip the cream. Dip the gelatin in cold water.
2. Mix the sugar and Papaya puree.
3. Dry the gelatin. Melt the gelatin in the microwave. Mix gelatin in with puree mixture and add the cream.
4. Refrigerate until served.

### *Mango-Papaya Beurre Blanc*

Yield: 14 oz.

- 2 oz. The Perfect Purée Papaya Puree, thawed
- 2 oz. The Perfect Purée Mango Puree, thawed
- 6 oz. dry white table wine
- 6 oz. white wine vinegar
- 12 oz. unsalted butter
- 3 tbsp. heavy whipping cream
- 2 tbsp. fresh orange juice
- 2 medium shallots, chopped
- Salt and pepper to taste

#### *Method:*

1. In a medium saucepot stir together wine, wine vinegar, orange juice, and shallots. Bring mixture to boiling; reduce heat to low. Simmer mixture, stirring occasionally, until reduced by 90%.
2. Meanwhile, cut butter into 1 tbsp. slices. Stir in heavy cream and adjust heat to medium-high. Add butter, one slice at a time, whisking into cream mixture until well incorporated.
3. Strain sauce; stir in Mango puree and Papaya puree, with salt and pepper to taste. Pour into bain marie to hold for service.

#### *Serving Suggestions:*

This sauce is lovely over grilled fresh fish or draped over a cold artichoke & asparagus salad.

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### *Papaya Splash!*

Servings: 1 drink

- 2 oz. The Perfect Purée Papaya Puree, thawed
- 1/4 tsp. The Perfect Purée Ginger Puree, thawed
- 4 oz. lemonade
- 4 oz. fresh squeezed orange juice
- 1 tbsp. superfine sugar
- 1/2 cup ice cubes or crushed ice
- Garnishes: Papaya, mango, or orange slices; fresh mint sprigs

#### *Method:*

1. Place all ingredients except garnishes in blender; process until slushy and ice is finely crushed.
2. Pour into a 12 oz. glass; garnish as desired.