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The Perfect Purée of Napa Valley Releases NEW Limited Edition Mango Passion Fruit
— *Special seasonal blend makes summer culinary and beverage creation a breeze* —

Napa Valley, California (July 6, 2021) — The Perfect Purée of Napa Valley introduces the NEW limited edition seasonal blend **Mango Passion Fruit**, offering restaurant culinary, pastry and bar professionals an exciting new option for summer recipe creation. Available for purchase online or through local distributors beginning on July 13th.

Mango Passion Fruit is the embodiment of tropical vibes. With alluring floral mango notes and tart passion fruit juice, this limited edition seasonal blend is expertly balanced for island-inspired beverages, desserts and savory dishes.

“We’re excited to announce the availability of our new limited edition seasonal blend,” says Michele Lex, president and CMO of The Perfect Purée of Napa Valley. “**Mango Passion Fruit** is the perfect addition to summery confections, drinks and savory sauces and a versatile and delicious way to bring island flavor to warm weather menus.”

The breezy new blend will be available starting July 13th while supplies last via distributors and online at perfectpuree.com.

Beverage Recipes:

Tiki

By: Manny Hinojosa, Mixologist

1 oz. Bacardi Superior
1/2 oz. Orange Curaçao
1/2 oz. Bacardi Black
1 oz. The Perfect Purée Mango Passion Fruit blend, thawed
1 oz. simple syrup
3/4 oz. lime juice
2 dashes, bitters

Combine all ingredients in a cocktail shaker with ice and shake. Strain, serve on the rocks, and garnish with lemon.

Mango Passion Margarita

By: Manny Hinojosa, Mixologist

1 1/2 oz. Tequila Cazadores Blanco
1 oz. The Perfect Purée Mango Passion Fruit blend, thawed
1 oz. lime juice
1 1/2 oz. simple syrup

Combine all ingredients in a cocktail shaker with ice and shake. Strain and serve on the rocks with a Mexican chili salt rim and a lemon slice.

Tropical Lemonade

By: Manny Hinojosa, Mixologist

1 oz. The Perfect Purée Mango Passion Fruit blend, thawed
6 oz. lemonade

Combine all ingredients in a tall glass over ice. Stir to combine and garnish with lime slices.

Culinary recipes:

Mango Passion Fruit Butter Mochi

By: The Perfect Purée of Napa Valley

For the Mochi:

- 3/4 cup The Perfect Purée Mango Passion Fruit blend, thawed
- 1 lb. Mochiko Flour (sweet rice flour)
- 2 cups sugar
- 1 tbsp. baking powder
- 1/2 cup melted butter
- 4 eggs
- 1 tbsp. vanilla extract
- 1 cup coconut milk

For the Mango Passion Fruit Butter Glaze:

- 2 tbsp. The Perfect Purée Mango Passion Fruit blend, thawed
- 2 tbsp. powdered sugar

Method:

1. Preheat oven to 350F.
2. Sift dry ingredients in a bowl and mix all wet ingredients in a separate bowl. Slowly add the dry ingredients into the wet ingredients bowl and gently whisk to create a more homogenized batter.
3. Pour mixture into an 11 x 13" pan or mini muffin pan.
4. Bake for 60 minutes (rotate pan after 30 minutes into bake time for the mochi to bake more evenly).
5. Let it cool slightly.
6. While still warm, you can make a quick glaze with 2 tbsp. of Mango Passion Fruit Puree and 2 tbsp. of powdered sugar by heating it up in a pot.

Mango Passion Fruit Beurre Blanc

By: The Perfect Purée of Napa Valley

- 1/2 cup The Perfect Purée Mango Passion Fruit blend, thawed
- 1/4 cup dry white wine
- 1/4 cup white wine vinegar
- 2 tbsp. finely chopped shallots
- 1/3 cup heavy cream
- 1/4 tsp. salt
- 1/8 tsp. white pepper
- 2 sticks butter (1 cup)

Method:

1. In a medium saucepan, mix the wine, vinegar and shallots together. Bring to a boil until au sec (refers to liquid that has been reduced by heating until it is nearly dry). This should take about 5 minutes.
2. Add the heavy cream, salt and white pepper and boil for 1 minute.
3. Reduce the heat to low and start added pieces of the 2 sticks of butter at a time, while whisking together. Make sure to continuously whisk as you add the butter. The mixture will look like the consistency of Hollandaise sauce.
4. Remove from heat and strain the mixture through a medium sized sieve to remove the shallots.
5. Add the Mango Passion Fruit blend and season to taste.
6. Serve immediately.

Serving Suggestion:

Serve over pan seared Barramundi and boiled bok choy.

Images available upon request.

About The Perfect Purée of Napa Valley:

The company's line-up of fruit purées, specialties and blends features 30-plus premium flavors, ranging from pantry staples raspberry, strawberry and banana to the tropical lychee, passion fruit and pink guava. The fruits are harvested at the peak of season, puréed and packed frozen to maintain optimal freshness, flavor and color no matter what the season. As the leading U.S. producer of premium fruit purées, The Perfect Purée of Napa Valley is revered in restaurants, hotels, bars, bakeries and catering kitchens for the just-picked taste and unmatched consistency of its products.

All flavors can be frozen for up to 24 months from date of manufacture. When thawed, the purées, concentrates and specialties last 7-10 days in the refrigerator, and blends for 21 days.

For more information, please visit www.perfectpuree.com or follow on [Instagram](#) or [Facebook](#) @thepuree.

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