

Passion Fruit



Passion Fruit Syrup is an artisanal syrup, crafted with real passion fruit juice and vegan cane sugar. The premium syrup brings true-to-fruit flavor to culinary creations, desserts, cocktails, and non-alcoholic beverages.



Nutrition Facts

16 servings per container
Serving size 1 fl oz (30mL)

Amount per serving

Calories 90

% Daily Value

Total Fat 0g 0%

Sodium 0mg 0%

Total Carbohydrate 22g 8%

Total Sugars 20g

Includes 19g Added Sugars 38%

Protein 0g

Potassium 60mg 2%

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.

♥ VEGAN 🌿 GLUTEN-FREE (GMO) NON-GMO (U) KOSHER

Ingredient List: Cane Sugar, Water, Passion Fruit Juice Concentrate, Gum Arabic, Natural Flavor, Citric Acid

Unit Size: 16 fl. oz.

Case Pack Size: 6/16 fl. oz. bottles per case

Brix: 57.0 - 61.0 / **pH:** 2.5 - 3.3

Usage: Shake well before use. Separation is natural. Attach a standard pour spout if preferred.

Storage & Handling: Good for 18 months from manufacture date. Store unopened at room temperature, away from direct sunlight. Refrigerate after opening and use within 3 months.

Applications: A versatile ingredient for sauces, condiments, vinaigrettes, glazes, marinades, fillings, and icings. Also perfect for cocktails, lemonades, teas, sodas, slushes, and other beverages.

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Perfect
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Passion Fruit Smash

Manny Hinojosa, Tequila Cazadores Global Brand Ambassador

Ingredients for Passion Fruit Smash:

- 1 oz. The Perfect Purée Passion Fruit Syrup
- 2 oz. bourbon
- ½ oz. egg white
- 2 Tastecraft Freeze-Dried Lemon Slices
- 1 Tastecraft Freeze-Dried Orange Slice
- mint sprig
- ice

Method for Passion Fruit Smash:

In a cocktail shaker, muddle fruit and mint, add the rest of the ingredients with ice. Shake, serve on the rocks and garnish with mint and Tastecraft Freeze-Dried Lemon and Lime Slices.



Passion Fruit and Jasmine Mousse

Juliana Stuertz, Pastry Sous Chef at Manhatta

Ingredients for Passion Fruit and Jasmine Mousse:

- 400 g. heavy cream (#1)
- 30 g. high quality jasmine tea pearls
- 5 ea. silver gelatin sheets
- 6 g. salt
- 40 g. sugar
- 164 g. The Perfect Purée Passion Fruit Syrup
- 240 g. heavy cream (#2)

Method for Passion Fruit and Jasmine Mousse:

Bloom gelatin sheets in ice water for 8 minutes. Set aside. Bring heavy cream (#1) to a boil. Off heat, add jasmine pearls and infuse, covered, for 15 minutes. Strain and rescale to the original cream amount. Heat the infused heavy cream to 150°F. Add in the bloomed gelatin sheets, salt, and sugar. Allow to fully melt. Off heat, add in the Passion Fruit Syrup. Allow mixture to cool to 65°F, whisking frequently to prevent the gelatin from unevenly setting and clumping. Whip heavy cream (#2) to soft peaks. Fold into the Passion Fruit Syrup mixture until just combined.