

Yuzu Juniper Thyme

Yuzu Juniper Thyme Syrup is an herbaceous blend of yuzu juice layered with thyme and juniper, complemented by a medley of citrus juices. A truly culinary-inspired profile ideal for vinaigrettes and sauces and works equally well in cocktails and spirit-free drinks.



♥ VEGAN 🌿 GLUTEN-FREE 🧬 NON-GMO Ⓢ KOSHER

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 20 Added Sugars 40%

Protein 0g

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

Ingredient List: Cane Sugar, Water, Yuzu Juice, Lemon Juice Concentrate, Orange Juice Concentrate, Citric Acid, Lime Juice Concentrate, Gum Arabic, Natural Flavors, Mandarin Juice Concentrate and Tangerine Juice Concentrate

Unit Size: 16 fl. oz.

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

Brix: 59.0 - 61.0 / **pH:** 2.2 - 2.8

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.

The
Perfect
Purée
OF NAPA VALLEY

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Matcha Yuzu Cloud

**Tina, Bartender at Farmhouse Kitchen Thai
Cuisine Menlo Park**

Ingredients for Matcha Yuzu Cloud:

- 1 oz. The Perfect Purée Yuzu Juniper Thyme Syrup
- 1 ½ oz. gin
- ½ oz. honey syrup
- 1 tsp. ceremonial matcha (hand-stirred with 1 tbsp. hot water until smooth)
- 8 drops Fee Foam

Method for Matcha Yuzu Cloud:

Add all ingredients into a shaker. Dry shake for 10–15 seconds to build the foam. Add ice and shake again until well chilled. Fine strain into a coupe glass. Let it rest for 20–30 seconds to allow the foam to set. Lightly dust with matcha powder and finish with a touch of edible gold leaf.

*Yuzu
Juniper
Thyme*



Yuzu Juniper Thyme Sorbet

Chef Ashutosh Gairola, La Quinta Resort & Club

Ingredients for Base Syrup:

- 500 g. water
- 150 g. sugar
- 60 g. glucose

Ingredients for Yuzu Juniper Thyme Sorbet Mix:

- 500 g. base syrup (from above)
- 180 g. The Perfect Purée Yuzu Juniper Thyme Syrup
- 30 g. fresh lemon juice
- 4 g. sorbet stabilizer (optional)

Method for Base Syrup:

Bring to a boil, then cool completely.

Method for Yuzu Juniper Thyme Sorbet Mix:

1. Blend all ingredients thoroughly.
2. Rest 4 hours in fridge.
3. Churn at -8 to -10°C .
4. Store at -18°C .