



# Apricot

With its rich rusty orange color and velvety mouth-feel, this common fruit is uncommonly flavorful. Made with a variety of field-ripened apricots, our Apricot puree possesses each variety's finest floral aroma and characteristics. A natural for classic pastries, Apricot makes an ideal base for sorbet and ice cream as well as savory sauces for pork and chicken.

## Product Specifics

**Ingredient List:** Ripened Apricots, cane sugar, 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 - 22

**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 = 28 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:** Tamarind, cream, vanilla, brandy, almonds, cinnamon, rosemary, and tarragon

**Flavor Alternatives:** Other full-bodied flavors like *Mango, Pink Guava, and Papaya*

## Apricot

Ingredients: Apricots, Cane Sugar, Citric and Ascorbic Acids

Serving Size: 1 oz. (28 g)  
 Servings per Container: 30

Amount Per Serving	%Daily Value*
Calories 25	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 6g	2%
Dietary Fiber 1g	4%
Sugars 5g	
Protein 0g	
Vitamin A	10%
Vitamin C	30%

Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, calcium and iron.

\*Percent Daily Values are based on a 2,000 calorie diet.

## Interesting...

4,000 years ago, a fruit belonging to the Rose family was discovered on the mountain slopes of China. Apricot is used in Middle Eastern, Mediterranean, European and Regional American Cuisine. Today California represents nearly all of the commercial planting of apricots in North America with over 16,500 acres under cultivation

## Classic & Contemporary Uses

Pastries, dessert sauces, ice cream, sorbet, savory sauces for pork and poultry

Examples: Apricot cake, danish, chutney, pudding, apricot brie crostini, apricot grand marnier sauce, apricot glazed ham

### *New Orleans Sunrise*

Servings: 1 drink  
Serving size: 12 oz.

- 2 oz. *The Perfect Purée of Napa Valley Apricot*, thawed
- 1 oz. *The Perfect Purée of Napa Valley White Peach*, thawed
- 1 oz. *The Perfect Purée of Napa Valley Coconut*, thawed
- 1 tsp. *The Perfect Purée of Napa Valley Meyer Lemon Concentrate*, thawed
- 1 tbsp. superfine sugar
- ½ to 1 cup crushed ice
- Garnishes: Fresh mint, orange slice

#### **Method:**

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

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### *Perfect Apricot Sorbet*

- 30 oz. *The Perfect Purée of Napa Valley Apricot*, thawed
- 16 oz. simple syrup ( 1:1 sugar to water)
- 4 oz. water

#### **Method:**

1. Blend all ingredients and process in ice cream machine until frozen.

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### *Apricot Sorbet*

Yield: 60 oz.

- 30 oz. *The Perfect Purée of Napa Valley Apricot*, thawed
- 3.5 oz. glucose powder
- 9.5 oz. granulated sugar
- 17.5 oz. water
- 0.2 oz. stabilizer

#### **Method:**

1. Warm the water, glucose powder, sugar and stabilizer until all components are melted.
2. Add *Apricot* puree and run in an ice cream machine according to manufacturer's instructions.

### *Apricot Tartlets with Apricot Brandy Caramel Sauce*

Yield: 10 tartlets

#### **For the tartlet shells:**

- 13 oz. unsalted butter
- 4 oz. sugar
- 1 egg
- 1 tsp. vanilla extract
- 16 oz. all purpose flour

#### **Method:**

1. Combine the butter, sugar, egg and vanilla extract in the bowl of a mixer with a dough hook attachment. Mix at medium speed until just combined.
2. Add the flour and mix until just incorporated to a smooth consistency.
3. Press the dough out to approximately ½ inch on a paper-lined sheet pan or on plastic wrap and refrigerate until 5 minutes before it is to be rolled out.
4. Roll out dough to ⅛" and line tartlet pans with dough. Line dough with parchment paper and fill with baking beans. Blind bake at 350° F, for 10 minutes or until light brown at the edges. Remove parchment and baking beans, and allow to cool completely before adding apricot curd.

#### **For the apricot curd filling:**

- 8 eggs
- 16 oz. granulated sugar
- 3 oz. lemon juice
- ½ tsp. *The Perfect Purée of Napa Valley Lemon Zest*, thawed
- 12 oz. butter
- 2 tsp. cornstarch
- 16 oz. *The Perfect Purée of Napa Valley Apricot*, thawed

#### **Method:**

1. Whisk together the eggs and sugar in a non-reactive heavy saucepan. Add the lemon juice, *Lemon Zest*, butter, cornstarch and *Apricot* puree. Whisk until well incorporated.
2. Heat to a gentle boil over low heat, stirring constantly. Allow to boil for a few seconds and remove pan from heat. Immediately strain curd through a fine mesh sieve and cool.
3. Pour apricot curd into the cooled tartlet shells, approximately ¾ full. Bake the tartlets at 325° F loosely covered in foil for 12 to 15 minutes or until curd has almost set completely. Remove the tartlets from the oven and cool to room temperature before topping the curd.