



## Banana

Bananas are a food staple all over the world. Our Banana puree is a true blond that will not brown. Capturing the true taste of a ripe, sweet banana, our seedless puree is a full flavored beauty!

### Product Specifics

**Ingredient List:** Bananas, cane sugar, citric and ascorbic acids

**Pack Size:** 6/30 oz. wide mouthed HPDE jars per case. Each jar attaches to a standard bar pour spout.

**Brix:** 28 - 30

**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:** Chocolate, mango, papaya, guava, cinnamon, clove, all spice, walnuts and maple

**Flavor Alternatives:** Other full-bodied tropicals like *Pink Guava* and *Mango*

### Banana

Ingredients: Bananas, Cane Sugar, Citric and Ascorbic Acids

Serving Size: 1 oz. (28 g)

Servings per Container: 30

Amount Per Serving	% Daily Value*
Calories 30	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 7g	2%
Dietary Fiber 1g	4%
Sugars 6g	
Protein 0g	
Vitamin C	20%

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

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

### Interesting...

Bananas are truly an ancient fruit appearing in Buddhist texts as early as 600 B.C. Although considered a staple in the tropical fruit family, their life in the tropics began much more recently in 1502 when the Portuguese planted the first banana plantation in the tropics of the Caribbean and Central America. The rest is history.

### Classic & Contemporary Uses

Pastry & Dessert: Bavarians, mousses, ice creams, puff pastry pillows, muffins and custards

Examples: Banana Rum flambé with chocolate ice cream, pancakes, walnuts bread, fritters with chocolate fondue

Beverages: Smoothies, daiquiris, and other tropical style drinks

### ***Banana Sorbet***

Yield: 92 oz.

- 47 oz. water
- 3.5 oz. glucose powder
- 11.5 oz. granulated sugar
- 0.1 oz. stabilizer
- 30 oz. *The Perfect Purée of Napa Valley Banana*, thawed

#### **Method:**

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

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### ***Banana Rum Sauce***

Servings: 8  
Serving size: 2 tbsp.

- ½ cup packed light brown sugar
- 4 tbsp. unsalted butter
- 2 oz. rum
- 4 oz. *The Perfect Purée of Napa Valley Banana*, thawed
- 2 tbsp. heavy whipping cream

#### **Method:**

1. In a saucepot combine the brown sugar, butter, and rum. Bring mixture to boiling; reduce heat.
2. Simmer mixture for 2 to 3 minutes. Stir in the *Banana* puree and cream. Remove from heat.
3. Strain through a sieve and serve.

#### **Serving Suggestions:**

Use this topping over bread pudding, sautéed fruit such as peaches or pears, over ice cream or sundaes, on pound cake, dessert waffles and crepes.

#### **Flavor Variations:**

Substitute *White Peach*, *Mango* or *Papaya*.

### ***Banana Bavarian Cream***

Yield: 32 oz.

- 8 egg yolks
- 4 oz. sugar
- 6 oz. *The Perfect Purée of Napa Valley Banana*, thawed
- 2 tbsp. gelatin powder
- 4 oz. cold water
- 16 oz. milk
- 1 tsp. vanilla extract
- 2 cups heavy cream

#### **Method:**

1. In a mixer with the whip attachment, whip yolks and sugar until they become light and fluffy. Add *Banana* puree to running mixer. Set mixture aside.
2. Sprinkle gelatin over cold water and set aside.
3. In a saucepan, bring milk just to the scalding point. Add milk to the banana/yolk mixture, whipping constantly. Return mixture to heat and bring just to the scalding point. Remove from heat and allow to cool, stirring occasionally.
4. Whip room temperature heavy cream to soft peaks. Stir vanilla into cooling custard, then add the whipped cream, stirring constantly until it has fully incorporated.

#### **Serving suggestions:**

Use this banana Bavarian cream to fill molds and pastries. This *Banana Bavarian* is particularly well matched with semisweet chocolate

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### ***Tropical Smoothie***

Servings: 1 drink

- 2 oz. *The Perfect Purée of Napa Valley Banana*, thawed
- 1 ½ oz. orange juice
- ½ oz. lemon juice
- 2 large scoops vanilla, peach, or strawberry ice cream
- ½ oz. granulated sugar, or to taste
- Fresh fruit slices, whole strawberry, and/or fresh mint sprigs for garnish

#### **Method:**

1. In blender container or food processor bowl, place all ingredients except garnishes. Process until mixture is frothy and smooth.
2. Pour into a tall glass and garnish as desired.