



## Coconut

The Perfect Purée of Napa Valley introduces a 100% Natural Coconut puree made with fresh coconut cream. With its velvety texture and a hint of citrus flavor, it is reminiscent of the finest young coconuts grown in the most ideal tropical climates.

### Product Specifics

**Ingredient List:** Coconut Cream, Cane Sugar, Filtered Water, Pectin, Natural Coconut Flavor, Titanium Dioxide.

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

**Brix:** 27 to 29

**Kosher:** 

**Conversion:** 1-30 oz.. = 0.85 kg. Net Wt.  
1- 6/30 oz.. case = 5.1 kg. Net Wt.

**Handling:** Keep frozen. Product good for 7-10 days thawed and refrigerated at 40° F and up to 24 months frozen.

**Complimentary Flavors:** Chocolate, almonds, acidic fruits like pineapple, orange; berries like raspberries, and strawberries.

**Flavor Alternatives:** Other full bodied tropicals like *Banana, Mango, and Pink Guava.*

### Coconut

Ingredients: Coconut Cream, Cane Sugar, Filtered Water, Pectin, Natural Coconut Flavor, Titanium Dioxide

Serving Size: 1 oz. (28.35 g)  
Servings per Container: 30

Amount Per Serving	%Daily Value*
Calories 80	
Calories from Fat 50	
Total Fat 6g	9%
Saturated Fat 5g	25%
Sodium 20mg	1%
Total Carbohydrate 6g	2%
Dietary Fiber 1g	
Sugars 5g	
Protein 1g	2%
Iron	2%

Not a significant source of trans fat, cholesterol, vitamin A, vitamin C and calcium.

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

### Interesting...

The coconut is not actually a nut but a seed – in fact it is the single largest seed known. Coconut comes from Spanish and Portuguese word coco, which means “monkey face.” The light, fibrous husk allowed it to easily drift on the oceans to other areas to propagate.

### Classic and Contemporary Uses

Desserts, macaroons, daiquiris, pina coladas, cream pies, and other tropical style beverages.

Coconut is commonly used in Thai, Latin and Pacific Rim Cuisines as well as international fusion dishes.

Visit our website for more information and over 300 professional recipes [www.perfectpuree.com](http://www.perfectpuree.com)

### *Island Fruit Pina Colada*

Servings: 1  
Serving size: about 12 oz.  
Preparation time: 5 minutes

- 3 oz. *The Perfect Purée of Napa Valley Coconut*, thawed
- 1 1/2 oz. light or dark rum
- 2 oz. *The Perfect Purée of Napa Valley Papaya*, thawed
- 1/2 tbsp lemon juice
- 1 tbsp granulated sugar
- 1/2 to 1 cup crushed ice
- Fresh fruit slices, maraschino cherry, and/or fresh mint sprigs for garnish

#### **Method:**

1. In blender container or food processor bowl, place all ingredients except garnishes. Cover and process until frothy and ice is finely crushed.
2. Serve in a tall glass with desired garnish.

---

### *Coconut Panna Cotta with Mango-Papaya Sauce*

Yield: 20 oz.  
Preparation time: 15 minutes

#### **For the mango-papaya sauce:**

- 3 oz. *The Perfect Purée of Napa Valley Mango*, thawed
- 3 oz. *The Perfect Purée of Napa Valley Papaya*, thawed
- 2 oz. simple syrup

#### **Method:**

1. Combine ingredients and transfer to a squeeze bottle or covered storage container.
2. Refrigerate until use.

#### **For the panna cotta:**

- 2 tsp powdered gelatin
- 2 oz. cold water.
- 10 oz. *The Perfect Purée of Napa Valley Coconut*, thawed
- 8 oz. heavy cream
- 4 drops vanilla extract
- Mint sprig to garnish

#### **Method:**

1. Sprinkle gelatin over cold water and set aside. Simmer *Coconut* puree, cream and vanilla for 2 minutes.
2. Whisk in dissolved gelatin.
3. Pour into molds and refrigerate overnight. To unmold, dip molds in warm water or warm slightly with a butane torch and invert on a plate.
4. Surround the panna cotta with mango-papaya sauce and garnish with mint.

### *Sesame Crusted Scallops with Coconut Red Curry*

Yield: 4 portions  
Preparation time: 30 minutes

#### **For the sauce:**

- 1 tsp canola oil
- 1 medium shallot, sliced thinly
- 1 tsp minced garlic
- 1 tbsp minced ginger
- 1 tbsp Thai red curry paste
- 4 oz. *The Perfect Purée of Napa Valley Coconut*, thawed
- 3 oz. fish stock (or bottled clam juice)
- 1 tbsp lime juice
- Salt and black pepper to taste
- Cilantro, mint and toasted sesame seeds to garnish.

#### **Method:**

1. Heat canola oil in a medium non-reactive saucepan over medium high heat. When oil is hot, add shallots, garlic, ginger and red curry paste and sauté 30 seconds, stirring constantly.
2. Add *Coconut* puree and fish stock and bring to a boil. Reduce heat and simmer, uncovered for 5 minutes. Finish with lime juice, salt and pepper to taste.

#### **For the scallops:**

- 2 oz. canola oil, more as needed
- 1 lb. fresh large sea scallops
- 1 oz. sesame seeds
- 1 oz. black sesame seeds
- Salt and black pepper to taste

#### **Method:**

1. Preheat oven to 400 degrees F.
2. Blot scallops on a clean, dry cloth or paper towels, season well with salt and pepper, and press each side into a bowl containing black and white sesame.
3. Heat a large sauté pan with oven-safe handle over high heat. Add enough canola oil to coat the bottom of the pan. When oil is hot, add the scallops, being careful not to crowd the pan.
4. When the crusted scallops are golden brown, flip them and transfer the pan to the oven. When the scallops are just done, remove them to a warm plate until ready to serve.

#### **Serving Suggestions:**

Plate scallops in a warm bowl, surround with coconut curry sauce, and garnish with mint, cilantro and toasted sesame seeds.