

Green Apple



True to the taste and color of the Granny Smith apple, our Green Apple puree has a sweet-tart flavor and bright green color. Having a texture often compared with the consistency of apple sauce, Green Apple puree is frequently used in the creation of many fine French pastries and fruit tarts.

Product Specifics

Ingredient List: Granny Smith apples, cane sugar, apple juice concentrate, natural apple flavor, malic and ascorbic acids and natural color

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

Brix: 19 - 21

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 = 29 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: Caramel, cinnamon, almonds, ginger, lemon and mustard

Flavor Alternatives: Other pulpy domestics: *Pear, White Peach, Kiwi and Apricot*

Interesting....

The Granny Smith apple gets its name from Mrs. Mary Ann (Granny) Smith. Greek and Roman mythology refer to apples as symbols of love and beauty. When the Romans conquered England about the first century B.C., they brought apple cultivation with them.

William Tell gained fame by shooting an apple off his son's head at the order of invaders of Switzerland. John Chapman became famous for planting apple trees throughout Ohio, Indiana and Illinois - his name became "Johnny Appleseed".

Classic and Contemporary Uses

Common in Classic European and Regional American cuisines and dishes such as applesauce, dessert sauces, ice creams and sorbets, savory sauces for poultry and pork, cocktails and dessert fillings

Examples: Apple fritters, apple chutney, apple butter, apple bourbon baked ham, apple celery stuffing with chestnut, apple almond tart, pork with mustard apple glaze

Green Apple

Ingredients: Granny Smith Apples, Cane Sugar, Apple Juice Concentrate, Natural Apple Flavor, Malic and Ascorbic Acids and Natural Color

Serving Size: 1 oz. (28g)

Servings per Container: 30

Amount Per Serving	%Daily Value*
Calories 25	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 6g	2%
Dietary Fiber 0g	0%
Sugars 6g	
Protein 0g	
Vitamin C	35%

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

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

Green Apple Maple Syrup Cheesecake

Servings: 2 cakes
Serving size: 1 slice

- 1 lb. cream cheese
- 4 oz. heavy cream
- 1 egg
- 3 oz. maple syrup
- 10 oz. *The Perfect Purée of Napa Valley Green Apple*, thawed
- 1 cup graham cracker crumbs

Method:

1. Preheat oven to 400° F.
2. Mix cream cheese (at room temperature) with cream, egg, and maple syrup. Add in *Green Apple* puree.
3. Pour a fine layer of graham cracker crumbs in bottom of mold.
4. Pour in mix. Cook for 10 minutes and then cook at 310° F. for 30 minutes.
5. Serve plain or with a fruit topping.

Green Apple Sorbet

Yield: 50 oz.

- 8 oz. water
- 3.5 oz. glucose powder
- 9 oz. granulated sugar
- 0.3 oz. stabilizer
- 30 oz. *The Perfect Purée of Napa Valley Green Apple*, thawed

Method:

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

Pork Loin with Green Apple Au Jus

Yield: 12 oz. jus

For the au jus:

- 1 tbsp extra virgin olive oil
- 2 oz. pancetta, diced
- 1 medium shallot, minced
- 6 oz. fruity white wine
- 2 oz. grappa (brandy may be substituted)
- 1 tsp. black peppercorns
- 2 generous sprigs fresh thyme
- 6 parsley stems
- 16 oz. brown chicken stock
- 6 oz. *The Perfect Purée of Napa Valley Green Apple*, thawed
- 2 oz. butter (optional)

Method:

1. Heat olive oil in a medium heavy-bottomed saucepan.
2. Sauté pancetta until browned and fat is fully rendered. Add shallot and sauté 1 minute.
3. Add grappa and carefully ignite it. When flame has died, add white wine and reduce by half.
4. Add peppercorns, thyme, parsley stems, chicken stock and *Green Apple* puree. Bring to a simmer and reduce gently for approximately 20 minutes or until sauce coats a spoon lightly.
5. Strain sauce through a fine mesh sieve and cool.

For the pork loin:

- Pork loin, either whole or cut into 7 oz. portions, well trimmed
- 2 oz. extra virgin olive oil
- 3 oz. *The Perfect Purée of Napa Valley Green Apple*
- 1 tsp. cracked black pepper
- ½ tsp. *The Perfect Purée of Napa Valley Lemon Zest*, thawed
- 2 sprigs thyme

Method:

1. Place all ingredients in a heavy gauge plastic bag, force air out and seal tightly.
2. Marinate a minimum of two hours, turning the bag to mix ingredients occasionally.
3. When ready to cook, blot away excess marinade and season generously with salt and pepper.
4. Sear loin on all sides and finish in a hot oven.
5. While roast is resting, deglaze the roasting pan with au jus as needed. Add rendered pancetta.
6. Arrange sliced pork over sauce and garnish with fresh chives.