

Key Lime



Key Lime is truly a distinct citrus fruit. More aromatic than the more common Persian Lime, the fruit's popularity is due to its complex acidic flavor profile. Our Key Lime Concentrate captures these sublime flavor characteristics without added sugar or artificial ingredients.

Product Specifics

Ingredient List: Filtered water, key lime juice concentrate and natural lime flavor

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

Brix: 13.5 - 15

Kosher: (U)

Conversion: 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: Mango, papaya, watermelon, mint and white chocolate

Flavor Alternatives: High acid fruits like *Passion Fruit Concentrate*, *Meyer Lemon Concentrate* and *Blood Orange Concentrate*

Key Lime Concentrate

Ingredients: Filtered Water, Key Lime Juice Concentrate and Natural Lime Flavor

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

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

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

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

Interesting...

The Key Lime (*citrus aurantifolia* swingle) is a specific variety of lime, native not to the Florida Keys, as its name implies, but of Southeastern Asia. Key Lime trees are short and bushy, usually no taller than twelve feet, and exceptionally thorny. It is as a thinner rind than its hardier cousin, making more difficult to grow, pick, transport, and store. The fruit is small (about the size of a walnut), round and greenish yellow in color.

Tricks of the Trade

Key Lime Concentrate is concentrated 300% stronger than straight Key Lime juice. Although it is mouth puckering to taste, once blended with other ingredients it will not overpower a recipe and will remain true to the flavor of fresh fruit. A benefit of using a concentrated juice is that it will not dilute your recipe like a juice will. If you need to make juice, our Key Lime Concentrate can be diluted to single strength by adding two (2) parts water for one (1) part concentrate.

Classic and Contemporary Uses

Desserts and salad dressings. Common in tropical flavored drinks, smoothies and sauces

Examples: Papaya soufflé glacé, papaya lime dressing, papaya crepes with Tahitian vanilla, papaya sweet onion salsa, mahi mahi with spicy papaya salsa

Key Lime White Chocolate Parfait

- 2 oz. *The Perfect Purée of Napa Valley Key Lime Concentrate*
- ½ oz. gelatin
- ½ cup water
- 3 egg yolks
- 1 ½ cups milk
- 3 oz. sugar
- 2 cups heavy cream
- 8 oz. white chocolate, cut in small pieces
- 2 tbsp. sugar

Method:

1. Bloom gelatin in water, set aside.
2. Heat the milk and sugar in a saucepan to a scald.
3. Temper egg yolks with scalded milk mixture, then combine with remaining milk mixture and heat over a low flame stirring constantly to 170°F, until the mixture coats the back of a spoon.
4. Strain mixture into a mixing bowl. While hot add in white chocolate, stirring until completely melted.
5. Whip heavy cream to soft peak.
6. Melt gelatin over a double boiler and add to the milk mixture, stirring until completely incorporated.
7. Add the *Key Lime Concentrate* to the milk mixture, stirring until completely incorporated.
8. Fold the heavy cream, one-third at a time, into the milk mixture.
9. Pour into a mold, individual molds, or parfait glasses
10. Refrigerate for at least two hours or until the filling is set.
11. To serve, un-mold if in a mold, and garnish with whipped cream and white chocolate curls.

Optional:

You can cut the gelatin in half if you are using a parfait glass or to layer in a cake as a filling and desire a looser, softer texture.

Key Lime Scallop Ceviche

Yield: 3 Pint

Key Lime Ceviche

- ½ cup *The Perfect Purée of Napa Valley Key Lime Concentrate*
- ½ tsp. garlic, minced
- 1 red onion, medium size, small dice
- 1 red pepper, small dice
- ½ English cucumber, small dice
- 1 jalapeno, minced
- 2 vine ripened tomato, medium size, small dice
- 1 cup cilantro leaves, chopped
- 2 tsp. salt
- 1 lb. sea scallops, sliced ¼"

Method:

1. Combine all above ingredients in a bowl and let marinate for one hour, serve in Bibb lettuce leaves or with crisp tortillas.

Key Lime Margarita

Serving Size: 1 drink

- 1 ½ oz. tequila
- ¾ oz. triple sec
- 2 ½ tsp. *The Perfect Purée of Napa Valley Key Lime Concentrate*, thawed
- ¼ oz. or 1 ½ tsp. simple syrup
- 1 wedge Key Lime (use a regular lime if a Key Lime is not available)
- 1 tbsp. Kosher Salt

Method:

1. Rub the rim of a Rocks or a chilled Martini glass with the Key Lime wedge, and then dredge in kosher salt to coat the rim.
2. Fill a cocktail shaker with ice.
3. Add in tequila, triple sec, *Key Lime Concentrate*, and simple syrup
4. Shake well.
5. Pour the liquor mixture through the cocktail shaker strainer into the prepared Rocks glass filled with ice or in the chilled prepared Martini glass.
6. Serve.
7. Optional: Serve with a curled zest of a Key Lime, half on the rim and half floating in the liquor.

Key Lime Pie

Yield: 1 - 9" Pie

Graham Cracker Pie Crust:

- 5 oz. graham crackers
- ¼ cup granulated sugar
- 4 oz. butter, melted
- Pinch salt

Method:

1. In a food processor with a blade put in all above ingredients and puree until just combined.
2. Press mixture evenly into a 9" pie pan and bake at 350°F for 10 minutes. Remove and cool.

Key Lime Filling:

- 5 egg yolks
- ½ cup *The Perfect Purée of Napa Valley Key Lime Concentrate*, thawed
- ¼ cup milk
- 14 oz. can sweetened condensed milk
- 1 drop green food coloring (optional, if you want the filling to be green)

Method:

1. In a mixing bowl, whisk the egg yolks until light in color.
2. Add the rest of the ingredients and whisk until smooth and combined.
3. Pour into pre-baked piecrust and bake at 350°F for 15 to 18 minutes until the mixture is firm when giggled.
4. Remove and cool on a wire rack for 1 hour.
5. Serve room temperature or chilled with whipped cream.