



## Lychee

This fruit is considered the rose of the fruit world with its pearly translucent flesh, tropical-floral aroma and delicate flavor. Our Lychee puree is as exotic as its imaginable. True to taste, it lures one's palate to far away places with its uncommonly pleasing flavor.

### Product Specifics

**Ingredient List:** Lychee, cane sugar, malic and ascorbic acids

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

**Brix:** 22 - 24

**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:** Rose, vanilla, coconut

**Flavor Alternatives:** Other perfumy delicate fruit purees like *White Peach* and *Pear*

### Lychee

Ingredients: Lychee, Cane Sugar, Malic and Ascorbic Acids

Serving Size: 1 oz. (28g)

Servings per Container: 30

Amount Per Serving	%Daily Value*
Calories 30	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 7g	2%
Dietary Fiber 0g	0%
Sugars 7g	
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...

Lychees are oval and about the size of a walnut with a brittle red peel. It is a fragrant pearly white to grayish or pinkish fruit that has a flesh that surrounds a single, inedible, seed. The Lychee is considered the Rose of the fruit world.

### Classic & Contemporary Uses

Sorbet, cocktails, and custards. Commonly used on Pacific Rim and international Asian menus

Examples: Lychee coconut custard pie, lychee vanilla pudding, and lychee tapioca with vanilla cream

### *Lychee & Vanilla Bean Ice Cream*

Yield: 1 qt.

- 16 oz. *The Perfect Purée of Napa Valley Lychee*, thawed
- 10 oz. heavy cream
- 1 vanilla bean, seeds scraped
- 5 large egg yolks
- ¼ cup granulated sugar

#### **Method:**

1. Place the *Lychee* puree, cream and vanilla bean (including the husk) in a 2 qt. saucepan. Bring the pot to a bare simmer over medium heat. Remove the pan from heat and cover for 5 minutes.
2. While the vanilla steeps in the cream mixture, combine the egg yolks and sugar in a bowl and whisk to combine.
3. While whisking constantly, temper ⅓ of the cream mixture into the egg yolks and sugar. Return the tempered mixture to the remaining cream mixture and heat over a medium low burner, stirring constantly until the custard coats the back of a wooden spoon.
4. Strain the custard into a metal container and cool in an ice bath.
5. Freeze the custard in a ice cream machine according to manufacturer's instructions.

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### *Lychee Ginger Sorbet*

Yield: 32 oz.

- 14 oz. *The Perfect Purée of Napa Valley Lychee*, thawed
- 2 tsp. *The Perfect Purée of Napa Valley Ginger*, thawed
- 4 oz. water
- 14 oz. simple syrup

#### **Method:**

1. Combine ingredients and whisk thoroughly to combine.
2. Freeze in a sorbet maker according to manufacturer's instructions.

### *Tea Smoked Duck with Lychee Glaze*

Yield: 6 ducks

#### **Marinade:**

- 1 cup dark soy sauce
- ½ cup soy sauce
- 1 cups rice wine or dry sherry
- 1 cups sesame oil
- ½ cup brown sugar
- 8 oz. *The Perfect Purée of Napa Valley Lychee*
- ½ tbsp. *The Perfect Purée of Napa Valley Lemon Zest*
- 8 cloves of garlic, minced
- 3 pieces of ginger, 1" diameter by ¼" thick
- 2 tbsp. Chinese 5 spice powder
- 5 pieces star anise
- 2 cinnamon sticks
- ½ tbsp. ground black pepper
- 4 dried red chiles, like arbol
- 6 whole ducks

#### **Tea Smoking Mixture:**

- ½ cup Asian loose tea
- 1 cup Jasmine rice
- 1 cup brown sugar
- 3 tbsp. *The Perfect Purée of Napa Valley Lemon Zest*
- 2 stalks of overnight lemongrass, cut into 1" pieces
- 1 oz. ginger
- 1 oz. garlic
- 1 tbsp. black peppercorns
- 2 tbsp. Szechuan peppercorns
- 2 tbsp. coriander seeds
- 1 cup smoking chips, soaked in water

#### **Method:**

1. Combine all of the ingredients for the marinade and set aside. Reserve ¼ of the marinade for basting.
2. Marinate the ducks for a minimum of three hours up to a maximum of 5 hours.
3. Using the smoking mixture, smoke the ducks for one hour or until the desired smokiness is achieved.
4. Transfer to a roasting pan and roast the ducks at 350° F until the internal temperature of the leg reaches 155° F.
5. Allow the ducks to rest for 15 minutes before carving.