

Papaya



This bright orange, full-bodied fruit is common in the tropic regions around the world. Its perfumy aroma is well balanced by the musky flavor that defines papaya. Our Papaya puree captures the essence of this fine fruit.

Product Specifics

Ingredient List: Ripe Papayas, cane sugar, citric and ascorbic acids

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

Brix: 20 - 22

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: Lime, vanilla, pineapple

Flavor Alternatives: *Mango, Pink Guava and Banana*

Papaya

Ingredients: Ripe Papayas, Cane Sugar, Citric and Ascorbic Acids

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 5g	2%
Dietary Fiber 0g	
Sugars 5g	
Protein 0g	
Vitamin C	25%

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...

Though familiar as a fruit, all parts of the papaya can be consumed.

Spice papaya refers to the black or steel-gray seeds. Dried and crushed, these seeds are used to flavor vinaigrettes, mayonnaise and dishes with sauces.

Tricks of the Trade

The fruit contains the digestive enzyme, Papain, used chiefly in meat tenderizers.

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.

Coconut Panna Cotta with Mango-Papaya Sauce

Yield: 20 oz.

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.

Papaya Mousse

Servings: 6-8
Serving size: 1 slice

- 32 oz. cream
- 10 sheets of gelatin
- 9 oz. sugar
- 30 oz. *The Perfect Purée of Napa Valley Papaya*, thawed

Method:

1. Whip the cream. Dip the gelatin in cold water.
2. Mix the sugar and *Papaya* puree.
3. Dry the gelatin. Melt the gelatin in the microwave. Mix gelatin in with puree mixture and add the cream.
4. Refrigerate until served.

Mango-Papaya Beurre Blanc

Yield: 14 oz.

- 6 oz. dry white table wine
- 6 oz. white wine vinegar
- 2 tbsp. fresh orange juice
- 2 medium shallots, chopped
- 12 oz. unsalted butter
- 3 tbsp. heavy whipping cream
- 2 oz. *The Perfect Purée of Napa Valley Mango*, thawed
- 2 oz. *The Perfect Purée of Napa Valley Papaya*, thawed
- Salt and pepper to taste

Method:

1. In a medium saucepot stir together wine, wine vinegar, orange juice, and shallots. Bring mixture to boiling; reduce heat to low. Simmer mixture, stirring occasionally, until reduced by 90%.
2. Meanwhile, cut butter into 1 tbsp. slices. Stir in heavy cream and adjust heat to medium-high. Add butter, one slice at a time, whisking into cream mixture until well incorporated.
3. Strain sauce; stir in *Mango* puree and *Papaya* puree, with salt and pepper to taste. Pour into bain marie to hold for service.

Serving Suggestions:

This sauce is lovely over grilled fresh fish or draped over a cold artichoke & asparagus salad.

Papaya Splash!

Servings: 1 drink

- 4 oz. lemonade
- 4 oz. fresh squeezed orange juice
- 2 oz. *The Perfect Purée of Napa Valley Papaya*, thawed
- 1 tbsp. superfine sugar
- ¼ tsp. *The Perfect Purée of Napa Valley Ginger*, thawed
- ½ cup ice cubes or crushed ice
- Garnishes: Papaya, mango, or orange slices; fresh mint sprigs

Method:

1. Place all ingredients except garnishes in blender; process until slushy and ice is finely crushed.
2. Pour into a 12 oz. glass; garnish as desired.