

Pear



The delicate pear has fine translucent white pulp and a delicate aroma that lends itself to classic fine pastries and sauces. Our Pear puree is perfectly balanced in sweetness with a fine pear concentrate added to enhance its delicate flavor notes.

Product Specifics

Ingredient List: Pears, cane sugar, water, natural pear flavor and ascorbic acid

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: Almond, ginger, walnuts, honey, squash, cinnamon, dark chocolate, vanilla, cheese, ham, prosciutto

Flavor Alternatives: Other similar fruits like: *White Peach* and *Green Apple*

Pear

Ingredients: Pears, Cane Sugar, Water, Natural Pear Flavor and Ascorbic Acid

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 5g	
Protein 0g	
Vitamin C	30%

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...

Originally from the Middle East, the pear grew wild in the temperate regions of Europe and western and central Asia. Its original fruit was so small and bitter that it was barely suitable for making “poiré”, a fermented drink similar to cider. The fruit is juicier than the apple and the flesh contains many gritty “Stone” cells.

Classic & Contemporary Uses

European and regional American pastry and pastry creams, sorbet and ice cream

Examples: Pear soufflé glace with bitter sweet chocolate sauce, pear gingerbread muffins pear cream pie, pear almond cobbler, pear ginger sorbet or chutney, caramelized pear, prosciutto, walnut salad with honey pear cider dressing

Sour Cream Pear Poundcake with Pear Sauce

Servings: 18
Makes: (2) 9" x 5" pound cakes

- 8 oz. butter at room temperature
- 2 ¾ cups granulated sugar
- 6 extra large eggs
- 3 cups all-purpose flour
- ½ tsp. salt
- ¼ tsp. baking soda
- 4 oz. sour cream
- 4 oz. *The Perfect Purée of Napa Valley Pear*, thawed
- ½ tsp. vanilla
- Pear Sauce (see recipe below)

Method:

1. Preheat oven to 325° F. Grease and flour bottom and sides of two 9"x5" loaf pans. In a large mixer bowl, beat butter on medium speed of electric mixer until creamy. Gradually beat in sugar until mixture is light and fluffy. Beat in eggs, one at a time, beating about 1 minute after each, scraping bowl frequently. Beat 2 minutes more.
2. In a small bowl stir together flour, salt, and baking soda. In another small bowl stir together sour cream, *Pear* puree, and vanilla.
3. Add some of the flour mixture to butter mixture, beating on medium speed of mixer until blended, then add part of the sour cream mixture, beating well. Continue beating in flour and sour cream mixtures alternately, ending with flour mixture.
4. Pour batter into prepared pans. Bake for 55 to 65 minutes or until a wooden pick inserted in center comes out clean. Cool cakes in pans 15 minutes; turn out onto wire racks to cool.

Pear Sauce

Yield: 2 cups

- 4-5 tbsp. sugar
- 2 tbsp. cornstarch
- 16 oz. *The Perfect Purée of Napa Valley Pear*, thawed

Method:

1. In a medium saucepan, stir together, granulated sugar (to taste) and cornstarch.
2. Stir in the *Pear* puree.
3. Cook and stir over medium heat until mixture thickens and bubbles.
4. Cook and stir 2 minutes more; remove from heat.
5. Cool slightly. Serve warm or cover and chill until serving time.

Pear Sorbet

Yield: 47 oz.

- 9 oz. water
- 2.5 oz. glucose powder
- 5 oz. granulated sugar
- 0.15 oz. stabilizer
- 30 oz. *The Perfect Purée of Napa Valley Pear*, thawed

Method:

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

Pear & Roasted Shallot Dressing

Yield: 18 oz.

- 4 oz. shallots, roughly chopped
- 8 oz. canola oil
- 2 oz. pear vinegar
- 8 oz. *The Perfect Purée of Napa Valley Pear*, thawed
- Salt and black pepper to taste

Method:

1. Combine shallots and canola oil in a small saucepan. Heat to a bare simmer over medium-low heat. Simmer 5 minutes or until shallots are completely translucent. Remove pan from heat and allow to cool.
2. Place the pear vinegar in a blender. Add the cooled shallots and oil in a steady stream to running blender. When completely smooth, add *Pear* puree in a steady stream to running blender. Add salt and pepper to taste.
3. Transfer the finished dressing to a squeeze bottle or covered storage container and refrigerate until use.

Serving Suggestions:

Serve this dressing tossed with any bitter greens.