

Pink Guava



Product Specifics

Ingredient List: Pink guava, cane sugar, malic and ascorbic acids

Pack Size: 6/30 oz. wide mouthed jars to the 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 = 28 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: Shellfish, pork and ginger

Flavor Alternatives: Other full bodied tropicals like *Mango*, *Papaya*, and *Banana*

This tropical fruit has a distinctive velvety texture, aroma, and natural sweet taste. Our Pink Guava puree is an all-round champion - it is as unique as the fresh fruit itself. Its beautiful pink color makes it an alluring base for ice cream and desserts, smoothies, and cocktails and savory sauces.

Pink Guava

Ingredients: Pink Guava, Cane Sugar, Malic 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 6g	2%
Dietary Fiber 0g	0%
Sugars 3g	
Protein 0g	
Vitamin A	4%
Vitamin C	40%

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

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

Interesting...

Guava is believed to have originated in Southern Mexico. Guava is related to cinnamon, nutmeg, and cloves and is now widely grown in most all tropical regions.

Classic & Contemporary Uses

Used most typically in drinks and desserts, Guava is found on menus with international or tropical food themes.

Examples: Guava ginger roast pork, baby back ribs with guava glaze, guava pancakes with ginger butter, buttermilk spice cake with guava, crab salad with guava dressing

Pink Guava Ice Cream

Servings: 8
Serving size: 1 cup

- 24 oz. light cream
- 24 oz. heavy cream
- 1 ½ cups granulated sugar
- 16 oz. *The Perfect Purée of Napa Valley Pink Guava*, thawed

Method:

1. Mix light cream, heavy cream and sugar in a medium saucepan. Bring ingredients to a boil, reduce heat and simmer for 3 minutes, stirring occasionally.
2. Remove pan from heat, stir in *Pink Guava* puree, and allow to cool to room temperature.
3. Pour into ice cream maker and freeze according to manufacturer's directions.

Serving Suggestions:

Serve this delicately flavored ice cream sprinkled with toasted fresh coconut or toasted almonds.

Pink Guava-Ginger Barbecue Sauce

Yield: 24 oz.

- 1 tbsp. olive oil
- ¼ cup minced onion
- 16 oz. *The Perfect Purée of Napa Valley Pink Guava*, thawed
- 2 oz. honey
- ¼ cup packed light brown sugar
- 2 tbsp. white wine vinegar
- 2 tbsp. mango chutney
- 1 tbsp. barbecue seasoning
- 1 tbsp. Worcestershire sauce
- 1 tbsp. tomato paste
- 1 tbsp. *The Perfect Purée of Napa Valley Ginger*, thawed
- ½ tsp. salt
- ⅛ tsp. white pepper

Method:

1. In a medium saucepot heat oil; add onion and sauté until tender.
2. Stir in *Pink Guava* puree, honey, brown sugar, vinegar, chutney, barbecue seasoning, Worcestershire sauce, tomato paste, *Ginger* puree, salt, and pepper. Bring mixture to a boil; remove from heat.
3. Cool to room temperature, cover and refrigerate until needed as an all-purpose barbecue sauce.

Pink Guava Margarita

Servings: 1 drink
Serving size: about 12 oz.

- 1 oz. premium tequila
- ½ oz. Grand Marnier
- 2 ½ oz. *The Perfect Purée of Napa Valley Pink Guava*, thawed
- 1 ½ oz. sweet & sour
- ¼ wedge of lime
- Margarita salt
- 1 cup ice cubes

Method:

1. Prepare Margarita glass rim with lime and salt.
2. Put ice into shaker, add tequila.
3. Add remainder of ingredients.
4. Shake vigorously and pour into prepared margarita glass.
5. Garnish with lime wedge.

Option:

Blended Margarita – place all ingredients in blender and blend until smooth.

Pink Guava Beurre Blanc

Yield: 10-12 oz.

- 4 oz. dry white wine
- 2 large shallots, minced
- 4 oz. *The Perfect Purée of Napa Valley Pink Guava*, thawed
- 1 tsp. *The Perfect Purée of Napa Valley Lemon Zest*, thawed
- 8 oz. cold butter, cubed
- Salt to taste
- White pepper to taste

Method:

1. Combine the white wine, shallot, *Pink Guava* and *Lemon Zest* in a 1 qt. saucepan. Bring the pan to a simmer and cook for 5 minutes, or until the mixture is reduced to ¼ cup. Remove the pan from heat and allow it to cool to 140°F.
2. Over very low heat, whisk the butter into the reduction one ounce at a time to form a stable emulsion.
3. Remove the pan from heat, season with salt and white pepper to taste.
4. Keep the sauce warm in a bain marie until service.

Serving Suggestion:

This sauce is best paired with fish and shellfish.