



## Prickly Pear

The allure of this exotic fruit is magical, yet dangerous! Its mystique comes from its naturally vibrant fuchsia color of its pulp. But beware being from the cactus family, its skin pricks. Prickly Pears are the fruit that grow on top of the flat cactus pad; when peeled the pulp has a delicate melon fig taste.

### Product Specifics

**Ingredient List:** Prickly pear cactus fruit, cane sugar, malic and ascorbic acids

**Pack Size:** 6/15 oz. wide mouthed HDPE jars per case. Each jar attaches to a standard bar pour spout.

**Brix:** 22 - 24

**Kosher:** (U)

**Conversion:** 1- 15 oz. = 0.425 kg Net Wt.

1- 6/15 oz. case = 2.55 kg Net Wt.

Approx. fl. oz. per jar = 14 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:** Pineapple, pork, proscuitto, orange, anise

**Flavor Alternatives:** Other vibrant colored flavors like *Pomegranate Concentrate* and *Blood Orange Concentrate*

### Prickly Pear

Ingredients: Prickly Pear Cactus Fruit, Cane Sugar, Malic and Ascorbic Acids

Serving Size: 2 oz. (56 g)

Servings Per Container: about 8

Amount Per Serving	%Daily Value*
Calories 45	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 11g	4%
Dietary Fiber 2g	8%
Sugars 9g	
Protein 0g	
Vitamin C	10%
Calcium	2%

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

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

### Interesting...

The Prickly Pear Cactus is native to semi-arid parts of the United States, Mexico, and South America; it flourishes in Africa and Australia in the wild.

The pulp of Prickly Pear comes in green, yellow and fuchsia.

### Classic & Contemporary Uses

Jelly, candies, margaritas, desserts and sorbet

Examples: Cinnamon french toast with prickly pear butter, roasted pork with prickly pear chutney, proscuitto, prickly pear and orange fennel salad, prickly pear cheesecake

## Prickly Pear Beurre Blanc

*Prep time: 10 minutes*

*Yield: About 1 ½ cups*

- ½ cup dry white wine
- 2 large shallots, minced
- ½ cup *Prickly Pear puree*, thawed
- 1 tsp. lemon zest
- ½ lb. cold butter, cubed
- Salt to taste
- White pepper to taste

### **Method:**

1. Combine the white wine, shallots, *Prickly Pear puree* and lemon zest in a 1-qt. saucepan.
2. Bring the pan to a simmer and cook for 5 minutes, or until the mixture is reduced to ¼ cup.
3. Remove the pan from heat and allow it to cool to 140°F.
4. Over very low heat, whisk the butter into the reduction one ounce at a time to blend together.
5. Remove the pan from heat and season with salt and white pepper to taste.

### **Serving Suggestion:**

This sauce is best paired with fish and shellfish.

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your  
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passions™”

## Prickly Pear Sorbet

*Prep time: 5 minutes*

*Yield: 3 cups*

- 1 - 15 oz. container *Prickly Pear puree*, thawed
- 2 oz. lime juice
- 3 oz. orange juice
- 1 oz. dark rum

### **Method:**

1. Combine ingredients and mix well.
2. Freeze mixture in an ice cream maker according to manufacturer's instructions.



## Prickly Pear Aqua Fresca

*Prep time: 5 minutes*

*Servings: 4*

- 1 cup *Prickly Pear puree*, thawed
- ¼ cup plus 2 tbsp. *Blood Orange Concentrate*, thawed
- ¼ cup plus 2 tbsp. pineapple juice
- 1 cup crushed ice
- Simple syrup\* to taste for desired consistency
- Cold water as needed for desired consistency
- Fresh fruit and/or mint sprigs for garnish

### **Method:**

1. Place all ingredients, except garnish, in blender
2. Process until frothy
3. Pour into a tall glass; garnish as desired, or serve in an elegant pitcher

\*Simple Syrup: Bring ½ cup water and ½ cup sugar to boil, cool

