



Roasted Red Pepper

Red Bell Peppers are common to the cuisines of the Mediterranean, Southwest and South America. Our Roasted Red Pepper puree is made from field-ripened sweet red bell peppers - fire roasted, steamed to loosen their skins and then skinned and seeded by hand. The pepper 'meats' are then pureed with a touch of olive oil added to make a perfect base for soup, flavored aioli and savory sauces. The roasted flavor and orange-red color makes this a truly special puree.

Product Specifics

Ingredient List: Fire roasted red bell peppers, cane sugar and olive oil

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

Brix: 7 - 8.5

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: Basil, tomato, goat cheese, eggplant, sausage, chicken or fish

Roasted Red Pepper

Ingredients: Fire Roasted Red Bell Peppers, Cane Sugar and Olive Oil

Serving Size: 1 oz. (28g)

Servings per Container: 30

| Amount Per Serving | %Daily Value* |
|-----------------------|---------------|
| Calories 10 | |
| Total Fat 0g | 0% |
| Sodium 0mg | 0% |
| Total Carbohydrate 1g | 1% |
| Dietary Fiber 0g | 0% |
| Sugars 1g | |
| Protein 0g | |
| Vitamin A | 20% |
| Vitamin C | 20% |

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

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

Interesting...

Peppers are actually fruit that forms on the plant after it flowers. The riper the pepper, the greater its flavor and nutrition value. In general, peppers with thinner skins are more peppery, those with thicker skins are sweeter.

Classic & Contemporary Uses

Soup and savory sauce base in Mediterranean, Southwestern and South American cuisines

Examples: Red pepper gazpacho, eggplant, zucchini, and roasted red pepper lasagna, baked halibut piperade, red pepper pesto, roasted red pepper soup with basic biscuits, roasted red pepper hummus, romesco sauce

Roasted Red Pepper and Blood Orange Cheesecake

Yield: 3" x 10" spring form pan

Cheesecake Filling

- 24 oz. cream cheese, warm to room temperature
- 8 egg yolks
- 3 cups *The Perfect Purée of Napa Valley Red Pepper Puree*, reduced down to ½ cups
- 1 cup *The Perfect Purée of Napa Valley Blood Orange Concentrate*, reduced down to 1/3 cup
- 1 tsp. salt

Method:

1. Place the cream cheese in a mixer bowl and paddle until fluffy.
2. Add in the egg yolks and paddle until combined well.
3. Pour the *Roasted Red Pepper* puree and *Blood Orange Concentrate* and paddle at low speed until combined well.
4. Season with salt to taste. Hold.

Almond Dough

- 2 cups all purpose flour
- ¼ cup sugar
- ¾ cup slivered almonds
- ¼ tsp. coriander seed, toasted and ground fine
- ¼ tsp. salt
- 6 oz. butter, cut into pieces
- 3 egg yolks
- 1 tsp. vanilla

Method:

1. Preheat oven to 350°F.
2. In a food processor put the flour, sugar, slivered almonds, coriander and salt.
3. Process until the almonds are ground as fine as the flour.
4. Add in the butter, egg yolks and the vanilla. Pulse until the mixture just begins to hold together.
5. Turn the dough out onto a table and blend together with your hands until the dough is thoroughly mixed.
6. Put the dough into the spring form pan and mold to evenly cover the bottom and sides of the pan.
7. Bake at 350°F. until the dough is set, but still blond in color.

To Assemble:

1. Pour the *Roasted Red Pepper and Blood Orange Concentrate* Cheesecake filling into the tart shell.
2. Bake at 325°F. for 1 hour and 15 minutes, until the filling is firm when you wiggle the cake pan.
3. Remove from oven and cool for at least 12 hours so that the cheesecake filling will set.
4. Serve chilled as a cheese course or as dessert with a *Blood Orange Sauce*.

Options:

Bake this in mini tart shells and garnish with chopped pistachios, almonds or olives.

Red Pepper-Horseradish Dip for Seafood

Yield: 12 oz.

- 8 oz. *The Perfect Purée of Napa Valley Roasted Red Pepper*, thawed
- 8 oz. diced tomatoes, drained
- ¼ cup sliced green onion
- 2 tbsp. chopped fresh parsley
- 2 tbsp. olive oil
- 1 tbsp. drained horseradish, or to taste
- 1 tbsp. red wine vinegar
- 2 cloves garlic, minced
- Bottled hot pepper sauce to taste
- Salt and pepper to taste

Method:

1. In a food processor place all ingredients; cover and process until well blended.
2. Cover and chill at least 1 hour to blend flavors.

Serving Suggestions:

This is an excellent condiment for seafood cocktails and other chilled seafood platters, or with shrimp, or clams and oysters on the half-shell.