



White Peach

White Peach is considered an Asian delicacy. A subtle, delicate fruit in flavor, the pulp is white with red veins running out from the stone-pit in its center. These red veins are what make out White Peach puree “blush”. It lends a clean, fresh and delicate flavor to beverages such as the famed Bellini Cocktail - savory and dessert sauces, sorbets and much more.

Product Specifics

Ingredient List: White peaches, cane sugar, citric and ascorbic acids, natural peach flavor and natural color

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: Ginger, cinnamon, raspberry, curry

Flavor Alternatives: Other delicate fruits like: *Pear, Lychee, Apricot, Mango, Pink Guava, and Kiwi*

White Peach

Ingredients: White Peaches, Cane Sugar, Citric Acid and Ascorbic Acids, Natural Peach Flavor and Natural Color

Serving Size: 1 oz. (28g)

Servings per Container: 30

Amount Per Serving	%Daily Value*
Calories 20	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 5g	2%
Dietary Fiber 0g	0%
Sugars 5g	
Protein 0g	
Vitamin C	25%

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

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

Interesting...

The peach originated in the border regions of China near Tonkin and Burma. The Bellini cocktail, a key drink in bar culture, was created in 1948 by Giuseppe Cipriani at Harry's Bar in Venice. Giuseppe named the drink after the Renaissance painter Giovanni Bellini whose works were exhibited in Venice that year.

Classic & Contemporary Uses

The Bellini cocktail, margaritas, sorbet, pastry fillings, savory and dessert sauces

Examples: Peach crumb tart, peach ginger chutney, peach bread pudding, peach cobbler, peach ice cream, peach BBQ sauce, cinnamon pork loin with peach ginger chutney

Brandied Peach Sauce

Servings: 30
Serving size: 2 tbsp.

- 30 oz. *The Perfect Purée of Napa Valley White Peach*, thawed
- 2 cups granulated sugar
- 8 oz. brandy
- 8 oz. heavy whipping cream
- 8 oz. unsalted butter, cut up

Method:

1. In a saucepot over medium-high heat combine the *White Peach* puree, sugar, and brandy. Reduce, stirring frequently, for 10 to 12 minutes.
2. Whisk in heavy cream. Whisk in butter, a little at a time, until well blended.
3. Pour over ice cream and serve.

Serving Suggestions:

Try this sauce over a warm bread pudding or flambéed pears or peaches.

Flavor Twists:

Substitute *The Perfect Purée Apricot, Cherry, Papaya, or Mango*.

White Peach Sorbet

Yield: 45 oz.

- 6 oz. water
- 2.5 oz. glucose powder
- 6 oz. granulated sugar
- 0.15 oz. stabilizer
- 30 oz. *The Perfect Purée of Napa Valley White Peach*, thawed

Method:

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

White Peach Bellini

Servings: 1 drink
Serving size: 6 oz.

- 1 oz. *The Perfect Purée of Napa Valley White Peach*, thawed
- 5 oz. Italian sparkling wine

Method:

1. Add *White Peach* puree to a wine glass, or champagne flute. Gently add sparkling wine, pouring carefully to avoid foam-up. Stir gently to combine.
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Curried Peach Satay

Servings: 6 appetizers or 3 entrees

- 1 lb. beef sirloin steak or boned, skinned chicken breasts, cut into 3" strips
- 12 bamboo skewers, soaked in water for several hours
- 4 oz. *The Perfect Purée of Napa Valley White Peach*, thawed
- 2 oz. creamy peanut butter
- 2 tbsp. packed brown sugar
- 2 tsp. *The Perfect Purée of Napa Valley Ginger*, thawed
- 1-2 tsp. curry powder
- 1/8 - 1/4 tsp. bottled hot pepper sauce, or to taste

Method:

1. Preheat broiler or barbecue grill. Thread two strips of meat, ribbon like, on each skewer; place on a lightly oiled broiler pan or grill. Broil or grill for 5 to 8 minutes, turning once.
2. Meanwhile, in food processor or blender place *White Peach* puree, peanut butter, brown sugar, *Ginger*, curry powder, and hot pepper sauce. Cover and process until smooth.
3. Serve skewered beef or chicken with small bowls of the sauce for dipping. If serving as a main course, serve with rice. Sauce recipe can be doubled.

Serving Suggestions:

Thread chunks of fresh peaches, nectarines, or plums on separate skewers and grill just until heated through to serve along with the meat and sauce.

Flavor Twists:

You can also prepare this dish with *Apricot* or *Mango*.