



Fruit of the Cocoa

This new puree is the sublime and subtle tropical fruit that surrounds the cocoa bean in the cocoa pod. It possesses an elegant soft pink hue and offers a transcendent flavor profile of citrus, lychee, and guava. It has sweet tropic floral notes and a unique custard-like texture.

Product Specifics

Ingredient List: Cocoa fruit puree, cane sugar, citric and ascorbic acids.

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. 24 month shelf life frozen from manufactured date.

Complimentary Flavors: Pink Guava, Lychee, White Peach

Flavor Alternatives: Pink Guava, Lychee, White Peach

Fruit of the Cocoa

Ingredients: Cocoa Fruit Puree, Cane Sugar, Citric and Ascorbic Acids.

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%
Sugars 2g	
Protein 0g	
Vitamin C	15%

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

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

Interesting...

Cocoa trees begin to produce their first fruit at three to five years of age. Cocoa trees produce football-shaped pods that contain the seeds that will become cocoa beans. Shade grown cocoa trees can produce fruit for 70 to 100 years. The pod yields this delightful fruit product that tastes nothing like cocoa!

Classic & Contemporary Uses

Mousses, pastry creams, sorbets, ice creams, custards, vinaigrettes, nectars, juices, beverages

Examples: Pan seared arctic char in Fruit of the Cocoa Beure Blanc, Fruit of the Cocoa Panna Cotta, Cocoa Nib Tuille with Fruit of the Cocoa Vanilla Cream, Fruit of the Cocoa Colada

Tostones with Red Snapper Ceviche

Servings: 4 appetizers
Source: Kelly McCown, Consulting Chef

For the Ceviche

- ½ lb. red snapper, skinned and filleted
- 2 oz. *Fruit of the Cocoa puree*, thawed
- 2 oz. fresh lime juice
- 15 cilantro leaves, picked, washed and chiffonade
- 2 tbsp. jalapeño peppers, minced
- 2 tsp. granulated sugar
- 1 tbsp. sea salt
- 2 tbsp. extra virgin olive oil
- ½ tsp. cumin seed, toasted and ground
- ½ tsp. coriander seed, toasted and ground
- ½ tsp. fennel seed, toasted and ground

Method

1. Dice the red snapper filet into ¼" x ¼" cubes.
2. Combine the snapper with the remaining ingredients and allow to "cure" for at least two hours.

For the Tostones

- 2 green plantains
- 1 ½ cups rice bran oil
- sea salt, to taste

Method

1. Peel the plantains and slice about ½" thick.
2. Heat oil to 325° F, then fry in small batches, until just tender, about 4 minutes.
3. Remove the plantains and place on paper towels to drain.
4. Allow the plantains to cool slightly, then using a tortilla press lined with parchment paper, press the plantains flat.
5. Once flattened, re-fry at the same temperature until golden crisp.
6. Remove from oil, drain on paper towels, and season with sea salt.

To Assemble

- Slightly drain the ceviche
- Place crisp tostones on a large serving tray.
- Top each one with about 2 tbsp. of ceviche.
- Garnish with whole cilantro leaf and serve.

Three Chocolate Bread Pudding

Servings: 4-6
Source: Max Duley, Consulting Chef

- 4 chocolate croissants
- 1 oz. butter, unsalted & sliced thin
- ¼ cup milk
- ½ cup heavy cream
- ¼ cup *Fruit of the Cocoa puree*, thawed
- ¾ cup sugar
- 1 vanilla bean, split in half lengthwise
- 1 lb. semi-sweet chocolate, grated
- 8 eggs, whisked

Method

1. Preheat oven to 325° F.
2. Tear the chocolate croissants into 1" pieces and lay into a 6" x 9" baking dish. Exact measurements are not necessary.
3. Place the butter slices on top of torn croissants.
4. In a medium saucepan heat milk, cream, vanilla bean, and sugar.
5. Stir with a wooden spoon to keep from scorching and cook until sugar is dissolved, about 4 minutes. Do not let mixture boil.
6. Add *Fruit of the Cocoa puree* and stir. Take the mixture off the heat and slowly add it into the chopped chocolate while stirring. Pour the chocolate mixture through a fine strainer and slowly stir into the whisked eggs. Pour the custard over the croissants. Place the baking dish into a water bath in the oven and cook for 35-40 minutes.
7. Remove from oven and serve while still warm.

Sailor's Delight

Yield: 1 drink
Source: Dana M. Bruner, The Perfect Purée

- 1 ½ oz. *Fruit of the Cocoa puree*, thawed
- 1 oz. Sailor Jerry® rum
- ½ oz. simple syrup

Method

1. Combine all ingredients into a cocktail shaker filled with ice.
2. Shake vigorously for 10 seconds.
3. Pour into a martini glass and serve.

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your
culinary
passions”™