

Red Mixed Berry



The best red berries live in harmony in this new puree. Strawberry, Cranberry, Blueberry, Black Currant and Cherry have been combined to create a symphony of berry flavors. There is an added antioxidant punch with the bonus of sweet and tart flavors.

Product Specifics

Ingredient List: Strawberries, cherry puree concentrate, black currants, cane sugar, blueberries, cranberries, black currant juice concentrate, fruit pectin, ascorbic acid.

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

Brix: 23 - 25

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: Red Raspberry, Cherry, Pomegranate, Strawberry, Blueberry

Flavor Alternatives: Red Raspberry, Cherry, Pomegranate, Strawberry, Blueberry

Red Mixed Berry

Ingredients: Strawberries, Cherry Puree Concentrate, Black Currants, Cane Sugar, Blueberries, Cranberries, Black Currant Juice Concentrate, Fruit Pectin and Ascorbic Acid.

Serving Size: 1 oz. (28g)
Servings per Container: 30

Amount Per Serving	%Daily Value*
Calories 25	
Total Fat 0g	0%
Sodium 10mg	0%
Total Carbohydrate 7g	2%
Sugars 6g	
Protein 0g	
Vitamin C	35%

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...

One of the nation's most well liked fruits, berries have origins in both Europe and here in the United States. Berries are rich in antioxidants which are special compounds that protect against oxidation or cellular damage caused by free radicals. While vitamins supplements are helpful, the nutrients in food have greater impact.

Classic & Contemporary Uses

Tarts, ganaches, smoothies, ice creams, yogurts, jams, preserves, pastry fillings, dessert sauces, vinaigrettes, beverages and plate decorating

Examples: Linzer tart with red mixed berry, berry chocolate ganache, red berry smoothie, red berry ice cream and frozen yogurt, Red Mixed Berry with port wine reduction, Red Mixed Berry compote, Tiramisu, Cream, Spoon Pudding and Red Mixed Berry Vinaigrette

Red Mixed Berry Semifreddo

Yield: 8 servings

Source: Max Duley, Consulting Chef

- 2 boxes shortbread cookies, broken into pieces
- 4 tbsp. butter
- ½ cup pecans
- 1 cup *Red Mixed Berry puree*, thawed
- ⅓ cup sugar
- 2 large eggs
- 1 cup mascarpone cheese
- 1 ½ cup heavy cream
- 1 tsp. pure vanilla extract

Method

1. Preheat oven to 350° F.
2. In food processor, process cookies and pecans until finely ground. Add butter and pulse until butter is incorporated. Press the crumb mixture into the bottom and 1" up sides of 9" diameter spring-form pan. Bake until golden and fragrant, about 10 minutes. Transfer to rack to cool.
3. In medium saucepan warm-up *Red Mixed Berry puree*. Do not let burn. Remove pan from heat and set aside.
4. In large metal bowl using handheld electric mixer, beat eggs and ½ cup sugar until foamy. Beat in warm *Red Mixed Berry puree*. Place the bowl on top of a saucepan of barely simmering water and beat at moderately high speed until instant-read thermometer registers 140° F, about 5 minutes. Turn off heat and continue beating 3 minutes more. Remove bowl from saucepan and let custard cool, stirring occasionally, until room temperature. Cover and chill 30 minutes.
5. In large bowl, combine mascarpone, ¼ cup heavy cream, and vanilla. Using handheld electric mixer with clean beaters, beat mixture at low speed until combined. Gradually beat in remaining cream, and beat at moderately high speed until mixture just holds stiff peaks. Fold mixture into chilled custard in three steps, then pour into spring form pan, smoothing top.
6. Wrap well in plastic wrap and freeze until firm but not frozen solid, about 4 hours.
7. To serve, unwrap and let stand at room temperature 45 minutes to soften slightly. Place tart on serving platter and remove sides of pan.

Suggestion

If made day before remove from the freezer and place into the refrigerator 4 hours before the last step.

“indulge
your
culinary
passions”™

Red Mixed and Merry

Yield: 1 drink

Source: Dana M. Bruner, The Perfect Purée

- 1 oz. *Red Mixed Berry puree*, thawed
- ¼ oz. *Blood Orange Concentrate*, thawed
- 1 oz. Captain Morgan's Private Stock® rum
- ¼ oz. simple syrup

Method

1. Combine all ingredients in a cocktail shaker filled with ice.
2. Shake vigorously for 10 seconds.
3. Strain into a martini glass and garnish with a few cranberries.

Jalapeño-Berry Ketchup Glazed Pork Rack & Onion Trio

Yield: 8 portions

Source: Dean Thomas, Consulting Chef

- 1 cup ketchup
- 2 tbsp. Nam pla, Vietnamese fish sauce
- ½ cup Sherry Vinegar
- 1 cup *Red Mixed Berry puree*, thawed
- 1 jalapeño chile, thinly sliced
- ¾ cup whole butter
- 8-bone Pork Rack
- 2 spanish onions, wedged into eight
- 4 leeks, sliced into ½" thick rings
- 16 shallots, whole, peeled
- 2 oz. olive oil
- sea salt & cracked black pepper, to taste
- steamed basmati rice

Method

1. In a heavy gauge stainless steel sauce pan, heat ketchup, nam pla, sherry vinegar, *Red Mixed Berry puree*, jalapeño, and whole butter.
2. Simmer for 6 minutes and remove from heat.
3. Preheat oven to 400° F. In a roasting pan, place the trio of onions and pork. Coat with the olive oil; season with sea salt and pepper. Use a spoon to lightly coat the pork rack with the Jalapeño-Berry Ketchup.
4. Place in oven for 30 minutes to caramelize; reduce temperature to 250° and baste with the Jalapeño-Berry Ketchup again. Repeat basting twice more until the rack is at 140° internally. Remove from oven and cover to rest.
5. On hot service plates, spoon basmati rice, the caramelized trio of onions and a pork chop from the rack.
6. Serve a small amount of the Jalapeño-Berry Ketchup.