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FOR IMMEDIATE RELEASE

**WINNERS OF ART OF FLAVOR RECIPE COMPETITION ANNOUNCED
Prizes Awarded for Best Savory & Pastry Entries**

(Napa, CA—May 16, 2011)– The Perfect Purée of Napa Valley announced today the winners of their national *Art of Flavor Recipe Competition*.

The contest was open to culinary professionals across the United States, with the call for entries featured in *Food Arts Magazine*. Original recipes for pastry or savory dishes had to feature one of the following Perfect Purée Culinary Traditions flavors: Carmelized Pineapple Concentrate, Mandarin/Tangerine Concentrate, Red Mixed Berry Puree, Citrus Sensation Concentrate or Fruit of the Cocoa Puree. Winners were chosen by a panel of judges from Napa Valley, representing national and local media. Pierce Carson and Sasha Paulsen of the Napa Valley Register and Dana Pellegrini of Food Arts Magazine/M. Shanken Communications. Cash awards range from \$125 - \$500. For full recipes, please visit www.perfectpuree.com.

Top honors went to:

Savory Category

First Place (tie):

“Carmelized Tasmanian Salmon with Cool Summer Salad” - Luigi Tripodi, Sysco Foodservice, Metro New York

and

“Red Berry Bacon Chicken Breast” - Geoff Suk, Steven Roberts, Denver, Colorado

Third Place:

“Ahi Poke Nachos with Carmelized Pineapple” - Mark Bernetich, Sysco Foodservice, Portland, Oregon

Pastry Category

First Place:

“Chocolate and Pineapple Carmelized Tart” - Oprah Davidson, JW Marriott, Clermont, Florida

Second Place:

“Big Island Bliss-Carmelized Pineapple Crème Brulee with a Macadamia Nut Crust, Grilled Pineapple and Caramelized Pineapple Espuma” - Geoff Suk, Steven Roberts, Denver, Colorado

Third Place:

“Mandarin Tangerine Semifreddo with Macadamia Brittle” - Diane Halferty, Culinary Adventures, Corpus Christi, Texas

About The Perfect Purée of Napa Valley: The Perfect Purée of Napa Valley is the leading U.S. producer of premium fruit and vegetable purees. Since 1988, The Perfect Purée’s Culinary Traditions line has introduced more than thirty exceptional flavors, ranging from the staple raspberry, strawberry and banana to the exotic lychee, passion fruit and pink guava. The fruits are harvested at the peak of season, pureed and packed frozen to maintain the ultimate in fresh flavor and color. For more information please visit: www.perfectpuree.com

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