**Product Specifics**

**Ingredient List:** Kiwi, cane sugar, natural plant extract (color), natural kiwi flavor, malic and ascorbic acids

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

**Brix:** 19 - 21

**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 = 26 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:** Strawberry and Key Lime

**Flavor Alternatives:** Other sweet/tart puree flavors like: Green Apple, Cherry and Black Currant.

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**Kiwi**

<table>
<thead>
<tr>
<th>Amount Per Serving</th>
<th>%Daily Value*</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories 30</td>
<td>0%</td>
</tr>
<tr>
<td>Total Fat 0g</td>
<td>0%</td>
</tr>
<tr>
<td>Sodium 0mg</td>
<td>0%</td>
</tr>
<tr>
<td>Total Carbohydrate 7g</td>
<td>2%</td>
</tr>
<tr>
<td>Dietary Fiber Less than 1g</td>
<td>4%</td>
</tr>
<tr>
<td>Sugars 5g</td>
<td>25%</td>
</tr>
<tr>
<td>Protein 0g</td>
<td></td>
</tr>
<tr>
<td>Vitamin C</td>
<td></td>
</tr>
</tbody>
</table>

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

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

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**Interesting...**

The history of the Kiwi fruit began in the Chang Kiang Valley of China. New Zealand Kiwi fruit was first served at Trader Vic’s in San Francisco in 1961.

**Tricks of the Trade**

The challenge of cooking with kiwis is the heat. Heat activates an enzymatic reaction that turns the pulp from bright green to muddy brown. The acid in the kiwi can also be a little tricky – always fold the kiwi into whipped cream very gently.

**Classic & Contemporary Uses**

Salad dressings, dessert sauces, and sorbets

Examples: Kiwi strawberry banana tart, chutney, muffins, kiwi yogurt pie, cheesecakes

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**Kiwi Sauce**  
Yield: 16 oz.

- 8 oz. water
- 1 cup granulated sugar
- 8 oz. The Perfect Purée of Napa Valley Kiwi, thawed
- 1 oz. fresh lemon juice

**Method:**

1. Combine the water and granulated sugar in a saucepan and bring to a boil. Reduce to a simmer for 3 minutes. Remove the pan from heat and allow to cool to room temperature.
2. Stir in Kiwi puree and lemon juice. Pass through a fine mesh sieve and transfer to a squeeze bottle or other storage container until use.

**Serving Suggestions:**

This basic sauce makes a beautiful garnish for all types of desserts.

**Flavor Twists:**

Try any of these flavors from The Perfect Purée: Strawberry, Blackberry, Red Raspberry, Black Currant, White Peach, Apricot, Mango or Papaya.

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**Kiwi Mousse**  
Servings: 6  
Serving size: 6 oz.

- 3 egg whites
- 1 tbsp. pectin powder
- 4 oz. granulated sugar
- 12 oz. whipping cream
- 10 oz. The Perfect Purée of Napa Valley Kiwi, strained

**Method:**

1. Combine egg whites, pectin powder and granulated sugar in a mixer bowl. Bring to safe temperature (140°F.) over simmering water, stirring constantly.
2. Transfer mixture to mixer and whip on medium-high speed to stiff peaks. Lower speed to medium and continue whipping until mixture reaches room temperature. Set meringue aside.
3. Gently fold strained Kiwi puree into the whipped cream.
4. Place the mousse in refrigeration for at least one hour before layering the cake.

**Kiwi Mousse Cake**  
Yield: 12 servings

**For the sponge and soak:**

- 6 eggs
- 5 oz. granulated sugar
- 1 pinch salt
- 6 oz. cake flour, sifted
- 2 oz. melted butter
- 2 oz. light rum
- 2 oz. simple syrup

**Method:**

1. Preheat oven to 400° F.
2. Combine the whole eggs, sugar and salt in the bowl of a mixer. Heat over a bain marie or simmering water, whipping constantly until 120° F. is reached. Transfer the bowl to the mixer and whip at high speed until very light (4X volume).
3. For best result, fold in the sifted flour, adding flour in a steady stream. Fold in melted butter in a steady stream and pour batter into a buttered, floured 12” x 18” sheet pan. Bake until a cake tester comes out of the center cleanly, then cool.
4. Cut the cake into 3 equal sheets and soak with rum/simple syrup solution before layering with the mousse.

**For the mousse:**

- 12 oz. whipping cream
- 1 tbsp. pectin powder
- 4 oz. granulated sugar
- 3 egg whites
- 10 oz. The Perfect Purée of Napa Valley Kiwi, thawed and strained

**Method:**

1. Whip the cream to medium peaks and set aside.
2. Combine the pectin powder, sugar and egg whites in a mixer bowl. Heat to a safe temperature (140° F.) over simmering water, whipping constantly. Transfer the bowl to the mixer and whip at high speed until the meringue reaches room temperature.
3. Gently fold strained Kiwi puree into the whipped cream.
4. Place the mousse in refrigeration for at least one hour before layering the cake.

**To finish the cake:**

- 2 fresh kiwis
- 10 fresh large strawberries

**Method:**

1. Peel and slice the kiwis into thin rounds. Slice the strawberries length-wise.
2. Layer the sponge cake with two equal layers of chilled mousse, reserving enough mousse to cover the top of the cake with a thin layer. Trim the sides of the cake with a bread knife before topping.
3. Top the cake with stripes of shingled strawberry and kiwi slices on a 45° angle to the rectangular cake. Chill overnight before slicing and serving.