

## Strawberry



This is luscious ripe strawberry at its best - perfectly sweet with just a hint of tartness. It is ready to become a base for your next margarita, ice cream or dessert sauce. Our seedless Strawberry puree possesses an incredible fragrance, texture and deep berry red color. It is puree perfection!

### Product Specifics

**Ingredient List:** Strawberries, cane sugar, fruit pectin and ascorbic acid.

**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:** Cream, chocolate, lemon, orange

**Flavor Alternatives:** Other intense berry flavors like *Red Raspberry*, *Blackberry*, *Blueberry* and even more tart *Black Currant*

### Strawberry

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

Amount Per Serving	%Daily Value*
Calories 25	
Total Fat 0g	0%
Sodium 15mg	1%
Total Carbohydrate 6g	2%
Dietary Fiber Less than 1g	3%
Sugars 5g	
Protein 0g	
Vitamin C	25%

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.

### Interesting...

A member of the rose family, strawberries are indigenous to both the northern and southern hemispheres. The strawberry is unique in that it is the only fruit with seeds on the outside rather than the inside. Strawberries are also naturally high in vitamin C.

### Classic and Contemporary Uses

Found in the traditional cuisines of Europe and North America. Commonly used in margaritas & daiquiris, jellies and jams, dessert sauces, ice cream and sorbet, mousses, and bavarians.

Examples: French toast, shortcake, cheesecake, crepes and strawberry rhubarb pie, flavor base for beverages

### ***Strawberry Sauce***

Yield: 16 oz.

- 8 oz. water
- 1 cup granulated sugar
- 8 oz. *The Perfect Purée of Napa Valley Strawberry*, 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.
2. Stir in *Strawberry* puree and lemon juice and chill. Transfer to a squeeze bottle or other storage container until use.

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### ***Lemonade Fruit Smoothie***

Servings: 1 drink

Serving size: 10 oz.

- 5 oz. lemonade
- 2 oz. *The Perfect Purée of Napa Valley Strawberry*, thawed
- 2 scoops plain frozen yogurt
- Whole strawberry for garnish

#### ***Method:***

1. Place all ingredients except garnish into blender; process until frothy and well blended.
2. Pour into a 12 oz. glass; garnish as desired.

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### ***Very Berry Ice Cream***

Servings: 8

Serving size: 1 cup

- 24 oz. light cream
- 24 oz. heavy cream
- 2 cups granulated sugar
- 16 oz. *The Perfect Purée of Napa Valley Strawberry*, thawed

#### ***Method:***

1. Mix light cream, heavy cream and sugar in a medium saucepan. Bring ingredients to a boil, reduce heat and simmer for 3 minutes, stirring occasionally.
2. Remove pan from heat, stir in *Strawberry* puree and chill.
3. Pour chilled mix into ice cream maker and freeze according to manufacturer's directions.

### ***Milanese Strawberry-Champagne Risotto*** ***A traditional Milanese specialty***

Yield: approximately 4 cups

- 32 oz. excellent quality chicken or vegetable stock
- 2 oz. brown butter and 4 sliced strawberries to garnish
- 2 oz. extra virgin olive oil
- 4 oz. unsalted butter
- 2 shallots, minced
- 2 cups Arborio rice
- 8 oz. champagne
- 4 oz. *The Perfect of Napa Valley Purée Strawberry*, thawed
- 3 oz. Parmigiano Reggiano cheese, grated
- 3 tbsp. chopped parsley
- Salt and pepper to taste

#### ***Method:***

1. Warm stock in a saucepan and leave over low heat until needed.
2. Sauté strawberries in brown butter and a pinch of salt for 1 minute, and keep warm until needed.
3. Heat oil and 2 oz. butter in a heavy bottomed sauté pan over medium-high heat. Add shallot and sauté 1 minute. Add rice and sauté approximately 1 minute, stirring constantly until rice begins to sizzle and pop.
4. Add sparkling wine and allow it to absorb almost completely, stirring constantly. Add *Strawberry* puree and allow it to absorb almost completely, stirring constantly. Add stock one cup at a time, stirring constantly until each cup is absorbed and the correct texture is reached.
5. Stir in cheese, remaining 2 oz. butter and parsley. Season well with salt and ground black pepper.
6. Top each portion with slices of sautéed strawberry and serve immediately.