

Banana



Bananas are a food staple all over the world. Our Banana puree is a true blonde that will not brown. Capturing the true taste of a ripe, sweet banana, our seedless puree is a full flavored beauty!

Product Specifics

Ingredient List: Bananas, cane sugar, citric and ascorbic acids

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

Brix: 28 - 30

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: Chocolate, mango, papaya, guava, cinnamon, clove, all spice, walnuts and maple

Flavor Alternatives: Other full-bodied tropicals like *Pink Guava* and *Mango*

Banana

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

Amount Per Serving	%Daily Value*
Calories 35	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 9g	3%
Sugars 8g	
Protein 0g	
Vitamin C	20%

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...

Bananas are believed to have been cultivated as early as 8000 to 5000 BCE. This ancient fruit has origins in the tropical regions of Southeast Asia and Papua New Guinea and spread quickly through the Philippine islands, being rediscovered and redistributed throughout the centuries. Interestingly enough, in the scientific community, Bananas are considered to botanically be a berry.

Classic & Contemporary Uses

Pastry & Dessert: Bavarians, mousses, ice creams, puff pastry pillows, muffins and custards

Examples: Banana Rum flambé with chocolate ice cream, pancakes, walnuts bread, fritters with chocolate fondue

Beverages: Smoothies, daiquiris, and other tropical style drinks

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Banana Sorbet

Yield: 92 oz.

- 47 oz. water
- 3.5 oz. glucose powder
- 11.5 oz. granulated sugar
- 0.1 oz. stabilizer
- 30 oz. *The Perfect Purée of Napa Valley Banana*, thawed

Method:

1. Warm the water, glucose powder, sugar and stabilizer until all components are melted.
2. Add *Banana* puree and run in an ice cream machine according to manufacturer's instructions.

Banana Rum Sauce

Servings: 8
Serving size: 2 tbsp.

- ½ cup packed light brown sugar
- 4 tbsp. unsalted butter
- 2 oz. rum
- 4 oz. *The Perfect Purée of Napa Valley Banana*, thawed
- 2 tbsp. heavy whipping cream

Method:

1. In a saucepot combine the brown sugar, butter, and rum. Bring mixture to boiling; reduce heat.
2. Simmer mixture for 2 to 3 minutes. Stir in the *Banana* puree and cream. Remove from heat.
3. Strain through a sieve and serve.

Serving Suggestions:

Use this topping over bread pudding, sautéed fruit such as peaches or pears, over ice cream or sundaes, on pound cake, dessert waffles and crepes.

Flavor Variations:

Substitute *White Peach*, *Mango* or *Papaya*.

Banana Bavarian Cream

Yield: 32 oz.

- 8 egg yolks
- 4 oz. sugar
- 6 oz. *The Perfect Purée of Napa Valley Banana*, thawed
- 2 tbsp. gelatin powder
- 4 oz. cold water
- 16 oz. milk
- 1 tsp. vanilla extract
- 2 cups heavy cream

Method:

1. In a mixer with the whip attachment, whip yolks and sugar until they become light and fluffy. Add *Banana* puree to running mixer. Set mixture aside.
2. Sprinkle gelatin over cold water and set aside.
3. In a saucepan, bring milk just to the scalding point. Add milk to the banana/yolk mixture, whipping constantly. Return mixture to heat and bring just to the scalding point. Remove from heat and allow to cool, stirring occasionally.
4. Whip room temperature heavy cream to soft peaks. Stir vanilla into cooling custard, then add the whipped cream, stirring constantly until it has fully incorporated.

Serving suggestions:

Use this banana Bavarian cream to fill molds and pastries. This *Banana Bavarian* is particularly well matched with semisweet chocolate

Tropical Smoothie

Servings: 1 drink

- 2 oz. *The Perfect Purée of Napa Valley Banana*, thawed
- 1 ½ oz. orange juice
- ½ oz. lemon juice
- 2 large scoops vanilla, peach, or strawberry ice cream
- ½ oz. granulated sugar, or to taste
- Fresh fruit slices, whole strawberry, and/or fresh mint sprigs for garnish

Method:

1. In blender container or food processor bowl, place all ingredients except garnishes. Process until mixture is frothy and smooth.
2. Pour into a tall glass and garnish as desired.