

## Blackberry



With its dark purple-red color and deep, rich dusky flavor, this berry is considered the ‘Cabernet’ of blackberries. Our Blackberry puree captures all the renowned characteristics of this unique and distinctive berry. Whether used in a dessert sauce or savory dish, Blackberry makes a statement in flavor, color and aroma.

### Product Specifics

**Ingredient List:** Blackberries, cane sugar, fruit pectin, 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:** 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 and balsamic vinegar

**Flavor Alternatives:** Other intense berries- *Raspberry, Cherry, and Blueberry*

### Interesting...

A cross between the Chehalem and Olallieberry Blackberry, this variety makes the traditional blackberry stand up and take notice. The fruit is harvested around mid-July to mid-August, are medium in size and deep black/purple in color. With its deep, sweet and rich flavor, our Blackberry is a superb puree for berry flavored desserts and sauces.

### Classic & Contemporary Uses

Smoothies, sauces for poultry and game, ice cream and sorbets, dessert sauces, and compound butters. This berry is found most commonly on regional American menus.

### Blackberry

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

Amount Per Serving	%Daily Value*
Calories 20	
Total Fat 0g	0%
Sodium 5mg	0%
Total Carbohydrate 5g	2%
Sugars 4g	
Protein 0g	
Vitamin C	10%

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.

### ***Blackberry 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 Blackberry*, 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 *Blackberry* puree, and allow to cool to room temperature.
3. Pour into ice cream maker and freeze according to manufacturer's directions.

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### ***Blackberry Ginger Chutney***

Yield: 64 - 2 oz. portions

- 1 tbsp. pickling spice
- 6 black peppercorns, cracked
- 30 oz. *The Perfect Purée of Napa Valley Blackberry*, thawed
- 1 cup finely diced yellow onion
- 1 cup red wine vinegar
- 1 cup dark brown sugar
- ½ cup ginger, diced finely
- 2 cloves garlic, chopped
- ½ tsp. kosher salt

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

1. Place pickling spice and black peppercorns in a cheesecloth, and tie into a sachet.
2. Combine *Blackberry* puree, onion, vinegar, brown sugar, ginger, garlic, salt and pepper in a saucepot and bring to a boil. Reduce to simmer and cook until the onions are clear and the mixture is reduced to a loosely thickened mixture.
3. Cool then remove sachet.
4. The chutney can be held almost indefinitely in the refrigerator.

### ***Blackberry Compound Butter***

Servings: 20  
Serving size: 1/4" slice

- 1 cup *The Perfect Purée of Napa Valley Blackberry*, thawed
- 2 tbsp. white wine vinegar
- 1 cup unsalted butter, softened
- ½ tsp. salt
- ⅛ tsp. white pepper

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

1. In a small sauce pan stir together *Blackberry* puree and vinegar.
2. Heat mixture to boiling; remove from heat. Cool to room temperature.
3. When the *Blackberry* mixture is completely cooled, whip butter on high speed of electric mixer for 4 to 5 minutes, until light and creamy. Beat in blackberry mixture until well blended.
4. Beat in salt and pepper; taste sauce for seasoning.
5. Roll mixture into a log; wrap in plastic wrap and chill until needed. To serve, cut into ¼" thick slices.

#### ***Serving Suggestions:***

Compound butters such as this one are perfect served on top of grilled poultry or fish, or presented with a basket of warm breads or popovers. Try this butter on a brunch table to accompany waffles, pancakes, or french toast.