

Blueberry

A native fruit of North America, blueberry is deep blue in color and rich in flavor. Our Blueberry puree is out of this world with its natural flavor, texture and sweetness. It is truly all American!



Product Specifics

Ingredient List: Blueberries, 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, mango, orange, white chocolate, duck, lemon, anise and venison

Flavor Alternatives: *Blackberry, Black Currant, Raspberry, Strawberry, and Cherry*

Blueberry

Serving Size: 1 oz. (28g)

Servings per Container: 30

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

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...

Blueberry is a native to North America. The Native Indians particularly prized the blueberry, since they believed the Great Spirit had sent this fruit with the star-shaped flower to ease the hunger of their children in times of famine.

Researchers at the USDA Human Nutrition Center (HNRCA) have found that blueberries rank #1 in antioxidant activity when compared to 40 other fresh fruits and vegetables.

Classic & Contemporary Uses

Regional American menus will feature blueberry in custards, sorbet and ice cream, mousses, dessert sauces, muffins, cobbler, cheesecake, pancakes.

Examples: Duck with blueberry balsamic sauce, lemon blueberry sorbet, Sambuca blueberry sauce with venison, blueberry Grand Marnier soufflé glaze

Blueberry Mousse

Servings: 6-8
Serving size: 1 slice

- 32 oz. cream
- 10 sheets of gelatin
- 9 oz. sugar
- 32 oz. *The Perfect Purée of Napa Valley Blueberry*, thawed

Method:

1. Whip the cream in a bowl.
2. Dip the gelatin in cold water.
3. Mix sugar and *Blueberry* puree in another bowl.
4. Dry the gelatin. Melt the gelatin in the microwave.
5. Mix gelatin in with puree mixture and add the cream.
6. Use the mousse to fill up a cake dish, serve in a martini glass or chocolate cup.

Blueberry Poppyseed Dressing

Servings: 32 (½ gallon)
Serving size: 2 tbsp.

- 24 oz. virgin olive oil
- 8 oz. balsamic vinegar
- 1 tbsp. dijon mustard
- 6 cloves garlic
- 4 oz. honey
- 24 oz. *The Perfect Purée of Napa Valley Blueberry*, thawed
- 3 tbsp. poppyseeds
- salt & pepper to taste

Method:

1. In large bowl or food processor with metal blade, combine all ingredients and process until emulsified.
2. Serve chilled with fresh greens or fruit.

Blueberry Crostaine

Yield: (12) 2" crostaine

For the shell:

- 13 oz. unsalted butter
- 4 oz. sugar
- 1 whole egg
- 1 tsp. vanilla extract
- 16 oz. all purpose flour

Method:

1. Combine the butter, sugar, egg and vanilla extract in the bowl of a mixer with a dough hook attachment. Mix at medium speed until just combined.
2. Add the flour and mix until just incorporated to a smooth consistency.
3. Press the dough out to approximately ½" on a paper lined sheet pan or on plastic wrap and refrigerate until 5 minutes before it is to be rolled out.
4. Roll out dough to ⅛" and line tartlet pans with dough. Line dough with parchment paper and fill with baking beans. Blind bake at 350° F, for 10 minutes or until light brown at the edges. Remove parchment and baking beans, and allow to cool completely before adding filling.

For the filling:

- 16 oz. *The Perfect Purée of Napa Valley Blueberry*, thawed
- 2 oz. granulated sugar
- 1 tsp. lemon juice
- 1 tsp. cornstarch dissolved in 2 oz. cold water
- 3 oz. toasted sliced almonds to top
- Confectioners sugar to top

Method:

1. In a small saucepan, bring *Blueberry* puree, sugar and lemon juice to a simmer and reduce by approximately ¼. Add cornstarch slurry and stir until the mixture comes back to a simmer and begins to thicken.
2. Pour hot into tartlet shells and allow to cool. Top as desired with sliced almonds and sprinkle with confectioners sugar before serving.