

Carmelized Pineapple Concentrate

There is nothing better than a ripe pineapple. The smoky notes of this delightful concentrate will remind you of Pineapple Upside Down cake.



Product Specifics

Ingredient List: Pineapple juice concentrate, filtered water, natural flavor and ascorbic acid.

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

Brix: 38 - 40

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 = 24 fl. oz.

Handling: Keep frozen. Product good for 7-10 days thawed and refrigerated at 40° F. 24 month shelf life frozen from manufactured date.

Complimentary Flavors: Coconut, Passion Fruit, Pink Guava, Blood Orange, Pork

Flavor Alternatives: Passion Fruit, Blood Orange

Carmelized Pineapple

Serving Size: 1 oz. (28g)

Servings per Container: 30

Amount Per Serving	%Daily Value*
Calories 45	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 11g	4%
Sugars 10g	
Protein 0g	
Vitamin C	25%

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.

Dilution Information

Carmelized Pineapple is stronger than straight pineapple juice. To dilute to single strength, use the following ratios. *By Volume:* 2.4 parts water to 1 part concentrate. *By Weight:* 2.1 parts water to 1 part concentrate.

Interesting...

The pineapple is not a single fruit, but the fruits of a hundred or more separate flowers that grow on a plant spike. As they grow, they swell with juice and pulp, expanding to become the “fruit”. Every commercial pineapple plant can produce two to three pineapples over its life. The first fruit is the largest, however the next crop of fruit is smaller, sweeter and more aromatic.

The term “upside down cake” wasn’t common before the middle of the 19th century, but the style of baking probably dates back to the middle ages. The early recipes for fruit upside down cakes were made in cast iron skillets on top of the stove. The classic American “Pineapple Upside Down Cake” dates to sometime after 1903, when Jim Dole first canned pineapple.

Classic & Contemporary Uses

Cakes, tarts, sorbets, syrups, mousses, glazes, sauces, marinades and beverages. Our Carmelized Pineapple Concentrate is a great flavor substitute for fresh pineapple in ice creams and gelatos. Fresh pineapple is not used in making ice cream as it contains the enzyme bromelain which breaks down amino acids in dairy. Examples: Carmelized Pineapple cream caramel, Carmelized ice cream, Carmelized Pineapple glaze for ham, Carmelized Pineapple granité, Carmelized Hawaiian BBQ sauce and beverages such as the Carmelized Pineapple Colada.

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Caramelized Pineapple Crème Coconut Brûlée

Yield: 1 quart

Source: Max Duley, Consulting Chef

- 2 cups cream
- ½ cup sugar
- ½ cup *The Perfect Purée of Napa Valley Caramelized Pineapple Concentrate*, thawed
- 1 vanilla bean
- 6 egg yolks
- ½ cup brown sugar
- ¼ cup fine coconut

Method:

1. Preheat oven to 300° F.
2. Place 8 small ramekins (4 oz.) into a shallow pan. Fill the pan with water halfway up the sides of the ramekins.
3. In a small pot, slowly bring the cream, sugar, *Caramelized Pineapple* and vanilla to a boil. Remove from heat.
4. In a separate bowl, whisk the egg yolks until they are mixed and lighter in color. Slowly temper the cream mixture into the egg yolks.
5. Remove the vanilla bean and cut in half. Remove the pulp from the inside of the bean and put into the cream mixture.
6. Place back into the pan and cook on medium low until slightly thickened. (About 6-10 minutes) Do not let the mixture stick to the pan or boil.
7. When mixture is thicker, remove from heat and pour into ramekins and bake in water bath to set. (15-20 minutes) Remove from oven and chill for at least 4 hours.
8. Mix the brown sugar and coconut and place a fine coating on top of each of the brûlees.
9. Use a blow torch to melt the sugar. Or place into a broiler until the sugar is melted and lightly browned.

Bliss

Yield: 1 drink

- 1 ½ oz. *The Perfect Purée of Napa Valley Caramelized Pineapple Concentrate*, thawed
- ½ English cucumber, cubed
- 1 oz. Hendricks Gin®
- ¼ oz. simple syrup
- 2 oz. club soda

Method:

1. Muddle cucumber, *Caramelized Pineapple* and simple syrup.
2. Add gin and ice, mix gently.
3. Pour ingredients into an old fashioned glass and garnish with a cucumber peel wrapped pineapple wedge.

Seared Sea Scallops with Roasted Cauliflower and Caramelized Pineapple Vinaigrette

Yield: 4 portions

Source: Dean Thomas, Consulting Chef

For the Roasted Cauliflower

- 1 cup mini cauliflower florets
- 1 tbsp. *The Perfect Purée of Napa Valley Caramelized Pineapple Concentrate*, thawed
- sea salt & fresh cracked black pepper, to taste

Method:

1. Toss the mini cauliflower florets with *Caramelized Pineapple* and season.
2. Roast in a preheated oven to caramelize and reserve.

For the Caramelized Pineapple Vinaigrette

- 1 tbsp. pasteurized egg yolk
- 1 shallot, minced
- 2 tbsp. Homemade Caramelized Pineapple vinegar (below)
- 1 tbsp. dijon mustard
- 3 tbsp. *Caramelized Pineapple Concentrate*, thawed
- ½ tsp. parsley, chopped
- 6 tbsp. extra virgin olive oil

Method:

1. In a medium mixing bowl combine egg yolk, shallot, homemade vinegar, mustard, *Caramelized Pineapple Concentrate* and parsley.
2. Slowly drizzle olive oil to emulsify.
3. Roast in a preheated oven to caramelize and reserve.

For the Sea Scallops

- 2 oz. pure olive oil
- 16 U-10 sea scallops
- sea salt & black pepper, to taste

Method:

1. Heat olive oil and sear the seasoned sea scallops

To Assemble

1. On warm service plates, place frisee, roasted cauliflower and the seared scallops. Spoon spread the vinaigrette.

Homemade Caramelized Pineapple Vinegar

- 8 oz. mother of vinegar culture
- 2 cups Sauvignon Blanc wine
- 1 cup *The Perfect Purée of Napa Valley Caramelized Pineapple Concentrate*, thawed

Allow to rest in a covered container for 2-3 months. Every 3-4 weeks add another ½ cup Sauvignon Blanc wine. Strain and place into a stainless steel saucepan; heat to 150° F; Reserve.