

Coconut



Our Coconut puree is made with fresh coconut cream. With its velvety texture and a hint of citrus flavor, it is reminiscent of the finest young coconuts grown in the most ideal tropical climates.

Product Specifics

Ingredient List: Coconut cream, cane sugar, filtered water, natural flavor, fruit pectin, and titanium dioxide (color)

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

Brix: 27 - 29

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 = 26 fl. oz.

Handling: Keep frozen. Thaw and stir before use. Product good for 7-10 days thawed and refrigerated at 40° F and up to 24 months frozen from manufactured date.

Complimentary Flavors: Chocolate, almonds, acidic fruits like pineapple, orange; berries like raspberries and strawberries

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

Interesting...

The coconut is not actually a nut but a seed – in fact, it is the single largest seed known. Coconut comes from Spanish and Portuguese word coco, which means “monkey face.” The light, fibrous husk allowed it to easily drift on the oceans to other areas to propagate.

Classic and Contemporary Uses

Desserts, macaroons, daiquiris, piña coladas, cream pies, and other tropical style beverages

Coconut is commonly used in Thai, Latin and Pacific Rim Cuisines as well as international fusion dishes.

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Serving Size: 1 oz. (28g)

Servings per Container: 30

Amount Per Serving	%Daily Value*
Calories 70	
Calories from Fat 45	
Total Fat 5g	8%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 6g	2%
Sugars 5g	
Protein 0g	

Not a significant source of dietary fiber, cholesterol, vitamin A, vitamin C, calcium, and iron.

*Percent Daily Values are based on a 2,000 calorie diet.

Visit our website for more information and over 1500 professional recipes www.perfectpuree.com

Island Fruit Piña Colada

Servings: 1 drink
Serving size: about 12 oz.

- 3 oz. *The Perfect Purée of Napa Valley Coconut*, thawed
- 1 ½ oz. light or dark rum
- 2 oz. *The Perfect Purée of Napa Valley Papaya*, thawed
- ½ tbsp. lemon juice
- 1 tbsp granulated sugar
- ½ to 1 cup crushed ice
- Fresh fruit slices, maraschino cherries, and/or fresh mint sprigs for garnish

Method:

1. In blender container or food processor bowl, place all ingredients except garnishes. Cover and process until frothy and ice is finely crushed.
2. Serve in a tall glass with desired garnish.

Coconut Panna Cotta with Mango-Papaya Sauce

Yield: 20 oz.

For the mango-papaya sauce:

- 3 oz. *The Perfect Purée of Napa Valley Mango*, thawed
- 3 oz. *The Perfect Purée of Napa Valley Papaya*, thawed
- 2 oz. simple syrup

Method:

1. Combine ingredients into a bowl and transfer to a squeeze bottle or covered storage container.
2. Refrigerate until use.

For the panna cotta:

- 2 tsp. powdered gelatin
- 2 oz. cold water.
- 10 oz. *The Perfect Purée of Napa Valley Coconut*, thawed
- 8 oz. heavy cream
- 4 drops vanilla extract
- Mint sprig to garnish

Method:

1. Sprinkle gelatin over cold water and set aside. Simmer *Coconut* puree, cream and vanilla for 2 minutes.
2. Whisk in dissolved gelatin.
3. Pour into molds and refrigerate overnight. To unmold, dip molds in warm water or warm slightly with a butane torch and invert on a plate.
4. Surround the panna cotta with mango-papaya sauce and garnish with mint.

Sesame Crusted Scallops with Coconut Red Curry

Yield: 4 portions

For the sauce:

- 1 tsp. canola oil
- 1 medium shallot, sliced thinly
- 1 tsp. minced garlic
- 1 tbsp. minced ginger
- 1 tbsp. Thai red curry paste
- 4 oz. *The Perfect Purée of Napa Valley Coconut*, thawed
- 3 oz. fish stock (or bottled clam juice)
- 1 tbsp. lime juice
- Salt and black pepper to taste
- Cilantro, mint and toasted sesame seeds to garnish.

Method:

1. Heat canola oil in a medium non-reactive saucepan over medium high heat. When oil is hot, add shallots, garlic, ginger and red curry paste and sauté 30 seconds, stirring constantly.
2. Add *Coconut* puree and fish stock and bring to a boil. Reduce heat and simmer, uncovered for 5 minutes. Finish with lime juice, salt and pepper to taste.

For the scallops:

- 2 oz. canola oil, more as needed
- 1 lb. fresh large sea scallops
- 1 oz. sesame seeds
- 1 oz. black sesame seeds
- Salt and black pepper to taste

Method:

1. Preheat oven to 400° F.
2. Blot scallops on a clean, dry cloth or paper towels, season well with salt and pepper, press each side into a bowl containing black and white sesame.
3. Heat a large sauté pan with oven-safe handle over high heat. Add enough canola oil to coat the bottom of the pan. When oil is hot, add the scallops, being careful not to crowd the pan.
4. When the crusted scallops are golden brown, flip them and transfer the pan to the oven. When the scallops are just done, remove them to a warm plate until ready to serve.

Serving Suggestions:

Plate scallops in a warm bowl, surround with coconut curry sauce, and garnish with mint, cilantro and toasted sesame seeds.