

Ginger Sour



Our ginger sour is a delectable blend of ginger, key lime and lemon juices. This flavor delivers the perfect balance of warm ginger notes and vibrant citrus tartness. It is ideal for both culinary and beverage applications.

Product Specifics

Ingredient List: Water, Cane Sugar, Ginger Juice, Lemon Juice Concentrate, Key Lime Juice Concentrate, Natural Ginger Flavor, Citric Acid.

Pack Size: 6/28 oz. wide mouthed HDPE jars per case. Each jar attaches to a standard bar pour spout.

Brix: 35 - 37

Kosher: (U)

Conversion: 1- 28 fl. oz. = 0.96 kg Net wt.
1-6/28 fl. oz. case = 5.75 kg Net wt.
Fluid oz. per jar = 28 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: Mint and tropical flavors such as pineapple, coconut and pink guava. Citrus fruits, including oranges, limes and lemons.

Flavor Alternatives: A combination of *Ginger Puree* and *Key Lime Concentrate*

Interesting...

Ginger grows in China, Africa, the Caribbean, and other warm climates. The root of the ginger plant is used as a spice and flavoring and has been a traditional remedy in many cultures for thousands of years. Ginger works wonders in the treatment of everything from cancer to migraines to morning sickness. For food and beverage, ginger can be made into a gravy, brewed as a tea, incorporated into a confectionery, and even add zing to a soup. Ginger's unique flavor makes it possible to be used in a plethora of applications.

Classic & Contemporary Uses

Chutneys, cookies, breads, curries, flavoring for sauces, dressings, ice cream, desserts, fish and shellfish.

Ginger Sour

Serving Size: 2 fl. oz. (59ml)
Servings per Container: 14

Amount Per Serving	%Daily Value*
Calories 100	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 25g	8%
Sugars 23g	
Protein 0g	
Vitamin C	15%

Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, dietary fiber, vitamin A, vitamin C, calcium and iron.

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

Napacillin

Yield: 1 drink

- 1 ½ oz. Monkey Shoulder blended malt scotch whiskey
- Laphroaig scotch whiskey
- 1 ½ oz. *The Perfect Purée Ginger Sour* blend, thawed
- ½ oz. lemon juice
- ½ oz. honey syrup
- soda (to top)
- candied ginger (garnish)

Method:

1. Shake all ingredients except the Laphroaig, soda, and garnish. Pour into a Collins glass, top with soda. Mist with Laphroaig on top, then garnish with candied ginger.

The Independent Ginger

Yield: 1 drink

- 1 ½ oz. gin, rum or vodka (optional)
- 1 oz. *The Perfect Purée Ginger Sour* blend, thawed
- ½ oz. *The Perfect Purée Blood Orange Concentrate*, thawed
- ½ oz. ruby red grapefruit juice (unsweetened)
- 2 oz. lime flavored seltzer
- orange slice and candied ginger (garnish)

Method:

1. Add all ingredients except garnish to a rocks glass with ice and roll back and forth. Garnish with an orange slice and candied ginger.

Ginger Sour & Prickly Pear Cocktail

Yield: 1 drink

- 1 ½ oz. Cazadores Tequila Resposado
- 1 oz. *The Perfect Purée Ginger Sour* blend, thawed
- ½ oz. *The Perfect Purée Prickly Pear Puree*, thawed
- ¾ oz. fresh lime juice
- ¾ oz. orange juice

Method:

1. In a mixing glass, combine all ingredients with ice. Shake and serve up in a chilled cocktail glass with half salt around the rim.

Ginger Sour Ganache

Yield: 60 to 75 chocolates, depending on mold

- 150 g. *The Perfect Purée Ginger Sour* blend, at room temperature
- 450 g. milk chocolate chips or finely chopped chocolate
- 15 g. butter at room temperature
- 1 pinch of salt

Method:

1. Place milk chocolate into a plastic bowl (a glass bowl will retain heat, and may cause chocolate to burn).
2. Microwave chocolate for a short amount of time, approximately 45 seconds.
3. Pour Ginger Sour into chocolate and allow to set for about 10 seconds.
4. Place bowl into microwave again for about 10 seconds.
5. Remove from microwave and allow to rest another 15 seconds so that the heat in the mixture can distribute.
6. Begin to stir slowly from the middle of the bowl with a wire whisk, using small circles and slowly graduate to larger circles, until the entire bowl has been blended. If you find the mixture is not melted enough, you can return the mixture to the microwave for another 5 to 10 seconds.
7. Add the butter and salt into the chocolate and stir until well blended.
8. Pour mixture into a pastry bag and use it to fill chocolates.
9. We recommend using milk chocolate for the shell, so that the Ginger Sour flavor shines through in the finished product.

Serving Suggestion:

Use as a filling for molded milk, dark or white chocolates or as a frosting.

Ginger Beer

Yield: 20 oz.

- 12 oz. *The Perfect Purée Ginger Sour* blend, thawed
- 10 oz. water
- 1 pinch of salt
- 1 pinch of Cajun pepper powder
- 3 oz. fresh lime juice

Method:

1. In an empty soda siphon, combine all of the ingredients and close soda siphon tightly. Shake and charge with two cartridges of CO₂. Shake again and ginger beer will be ready to use.