

Ginger

Our ginger is made from young rhizomes that are naturally sweet, not fibrous or bitter. Finely minced and mixed with sugar, this ingredient is ideal in desserts and pastry applications as well as spicy savory dishes that benefit from a sweetened ginger.



Product Specifics

Ingredient List: Ginger, cane sugar and water

Pack Size: 6/38 oz. wide mouthed HPDE jars per case. Each jar attaches to a standard bar pour spout.

Brix: 63 - 71

Kosher: 

Conversion: 1- 38 oz. = 1.08 kg Net Wt.

1- 6/38 oz. case = 6.48 kg Net Wt.

Approx. fl. 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: Domestic fruits like *Pear, Peach, Apricot, Green Apple*; exotic fruits like *Mango, Papaya*, and *Passion Fruit*, curry and teriyaki

Ginger

Serving Size: 1 oz. (28g)

Servings per Container: 38

Amount Per Serving	%Daily Value*
Calories 80	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 20g	7%
Dietary Fiber less than 1g	3%
Sugars 19g	
Protein 0g	

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.

Interesting...

Ginger's name comes from the Sanskrit word for "horn root," undoubtedly referring to its knobby appearance. The flavor is peppery and slightly sweet, while the aroma is pungent and spicy.

Classic & Contemporary Uses

Chutneys, cookies, breads, curries, flavoring for sauces, dressings, ice cream, desserts, fish and shellfish
Examples: Pineapple ginger muffin, lemon ginger buerre blanc, curry ginger chicken, gingersnaps, ginger orange cream cookies, ginger apple chutney, ginger cranberry chutney, sesame ginger salmon, carrot with ginger butter, ginger teriyaki spareribs, gingered crab with black bean sauce

Ginger Chutney

Yield: 16 oz.

- 2 cups diced peeled peaches, plums, or mango
- ½ cup chopped red onion
- ½ cup raisins
- ¼ cup packed brown sugar
- 2 oz. orange juice
- 2 tbsp. balsamic vinegar
- 1 tbsp. *The Perfect Purée of Napa Valley Lemon Zest*, thawed
- 1 tbsp. *The Perfect Purée of Napa Valley Ginger*, thawed
- ½ tsp. cumin
- ¼ tsp. ground allspice

Method:

1. In a medium saucepan stir together all ingredients. Bring mixture to a boil, then reduce heat.
2. Simmer 10 minutes, stirring occasionally. Cool. Serve at room temperature or cover and refrigerate for up to one week.

Serving Suggestions:

This chutney lends intriguing flavor to roasted meats, ham, and all types of poultry. Use it also as a sandwich condiment for a roast beef or smoked turkey sandwich.

Ginger Ice Cream

Servings: 6
Serving size: 1 cup

- 24 oz. light cream
- 24 oz. heavy cream
- 1 ½ cups sugar
- 2 tbsp. *The Perfect Purée of Napa Valley Ginger*, thawed

Method:

1. Combine all ingredients in a medium saucepan and bring to a boil. Reduce heat and simmer for 3 minutes, stirring occasionally. Cool to room temperature.
2. Pour into ice cream maker and freeze according to manufacturer's directions.

Serving Suggestions:

Serve this ice cream topped with candied pecans or walnuts and a caramel sauce.

Ginger Flan

Servings: 18
Serving size: 6 oz.

Custard:

- 12 eggs
- 48 oz. milk
- 6 oz. *The Perfect Purée of Napa Valley Ginger*, thawed
- ½ tsp. salt
- 2 tsp. vanilla

Caramel Topping:

- 16 oz. *The Perfect Purée of Napa Valley Ginger*, thawed
- 1 oz. water

Method:

1. For caramel topping, heat *Ginger* and water in small skillet, stirring constantly until sugar in *Ginger*, is dissolved and turns golden brown. Pour ginger syrup into a baking dish or individual ramekins, tipping to coat bottom and sides.
2. For custard, scald milk. Stir in *Ginger*. In separate bowl, beat eggs, salt and vanilla. Gradually beat milk mixture into egg mixture. Strain into prepared baking cups.
3. Place cups in a baking dish submersed in at least 1" water in larger pan.
4. Bake at 325° F. for 1 hour.
5. To serve: invert warm ramekin onto a serving place. Let the sauce lightly pool around the edges of the custard.

Ginger Thai Sauce

Yield: about 12 oz.

- 4 oz. *The Perfect Purée of Napa Valley Ginger*, thawed
- 4 oz. rice wine vinegar
- 4 oz. soy sauce
- 4 cup chopped mild green chiles
- ¼ cup dried red chiles, rehydrated, seeded, and minced
- 1 small tomato, diced
- 1 tsp. Chinese five-spice powder

Method:

1. In a saucepan stir together the *Ginger*, vinegar, soy sauce, green and red chiles, tomato, and five-spice powder. Bring mixture to boiling; reduce heat. Simmer, stirring frequently, until mixture is reduced by one-third.
2. Strain and transfer to a bain marie to hold for service.

Serving Suggestions:

This sweet and spicy sauce is perfect for steamed or Thai-fried fish, grilled shrimp, scallop, or Asian stir-fry.