Product Specifications

**Ingredient List:** Kiwi, cane sugar, natural plant extract (color), natural kiwi flavor, malic acid, spirulina extract (color), turmeric (color), ascorbic acid

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

**Brix:** 19 - 21

**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. Product good for up to 24 months frozen from manufactured date and for 7-10 days when thawed and refrigerated at 40° F.

**Complimentary Flavors:** Strawberry and Key Lime

**Flavor Alternatives:** Other sweet/tart puree flavors like: Green Apple, Cherry and Black Currant.

Interesting...

The history of the Kiwi fruit began in the Chang Kiang Valley of China, where it was cultivated on a small scale about 300 years ago. New Zealand Kiwi fruit was first served at Trader Vic’s in San Francisco in 1961.

Tricks of the Trade

The challenge of cooking with kiwis is the heat. Heat activates an enzymatic reaction that turns the pulp from bright green to muddy brown. The acid in the kiwi can also be a little tricky – always fold the kiwi into whipped cream very gently.

Classic & Contemporary Uses

Salad dressings, dessert sauces, and sorbets

Examples: Kiwi strawberry banana tart, chutney, muffins, kiwi yogurt pie, cheesecakes

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Kiwi Sauce  
**Yield:** 16 oz.

- 8 oz. water
- 1 cup granulated sugar
- 8 oz. *The Perfect Purée Kiwi Puree*, thawed
- 1 oz. fresh lemon juice

**Method:**

1. Combine the water and granulated sugar in a saucepan and bring to a boil. Reduce to a simmer for 3 minutes. Remove the pan from heat and allow to cool to room temperature.
2. Stir in *Kiwi* puree and lemon juice. Pass through a fine mesh sieve and transfer to a squeeze bottle or other storage container until use.

**Serving Suggestions:**

This basic sauce makes a beautiful garnish for all types of desserts.

**Flavor Twists:**

Try any of these flavors from *The Perfect Purée*:
*Strawberry, Blackberry, Red Raspberry, Black Currant, White Peach, Apricot, Mango or Papaya.*

Grilled Lime-Scented Shrimp with Kiwi & Prickly Pear Gastrique  
**Yield:** 1 serving

- 1 tsp. *The Perfect Purée Kiwi Puree*, thawed
- 1/2 cup *The Perfect Purée Prickly Pear Puree*, thawed
- 1 tbsp. sugar
- 1 tsp. lime juice
- salt & pepper (to taste)
- 8 medium shrimp (peeled and de-veined)
- 1 tsp. *The Perfect Purée Thyme & Citrus blend*, thawed
- 1 tsp. garlic, chopped
- 1 kiwi cut into 8 bite-size pieces

**Method:**

1. Combine the first six ingredients in a small saucepan, bring to a boil, reduce and simmer for two minutes or until thick. Remove from heat and cool. Reserve some of the gastrique for serving.
2. Place shrimp in a small bowl and toss with the gastrique and the remaining ingredients. Place on a preheated grill and cook for one minute per side or until medium rare.
3. Alternate shrimp and kiwi on a small skewer. Drizzle with one teaspoon of *Prickly Pear* gastrique and serve at room temperature.
4. Cut the cake into 3 equal sheets and soak with rum/simple syrup solution before layering with the mousse.

Kiwi Mousse  
**Servings:** 6  
**Serving size:** 6 oz.

- 3 egg whites
- 1 tbsp. pectin powder
- 4 oz. granulated sugar
- 12 oz. whipping cream
- 10 oz. *The Perfect Purée Kiwi Puree*, strained

**Method:**

1. Combine egg whites, pectin powder and granulated sugar in a mixer bowl. Bring to safe temperature (140°F.) over simmering water, stirring constantly.
2. Transfer mixture to mixer and whip on medium-high speed to stiff peaks. Lower speed to medium and continue whipping until mixture reaches room temperature. Set meringue aside.
3. Whip the heavy cream to stiff peaks. Fold the strained *Kiwi* puree into the whipped cream. Fold into the meringue and immediately pour into molds, cups or spread between layers of cake as desired.

Kiwi Yerbabuena Sour  
**Yield:** 1 drink

- 1 1/2 oz. Grey Goose vodka
- 1 oz. *The Perfect Purée Kiwi Puree*, thawed
- 1/2 oz. egg white (optional)
- 3/4 oz. fresh lime juice
- 1 oz. simple syrup
- 1 sprig fresh mint (garnish)
- kiwi wheel (garnish)

**Method:**

1. Add all ingredients, except garnish, into a mixing glass. Add ice, shake and strain into a glass with fresh ice. Garnish with a sprig of fresh mint and kiwi wheel. Serve.