

Lemon Zest



The peel of the lemon has been used for centuries to flavor foods. Our Lemon Zest is finely minced using only the outer peel of the lemon - no bitter pith - mixed with 50% sugar. This 'knuckle saver' ingredient base is every baker's friend! Lemon Zest adds texture and mouth-feel along with natural lemon flavor from the oil found in the rind. It offers a more intense lemon flavor than lemon juice.

Product Specifics

Ingredient List: Chopped lemon peels, cane sugar and natural lemon flavor

Pack Size: 6/35oz. wide mouthed HDPE jars per case.

Brix: 50 - 65

Kosher:

Conversion: 1- 35 oz. = .99 kg Net Wt.

1- 6/35 oz. case = 5.95 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: Fish, chicken, strawberries, ginger, anise

Flavor Alternatives: *Ginger* and *Orange Zest*

Interesting...

Lemons continue to ripen after they are picked, unlike oranges. The lemon peel is highly perfumed and can be used to flavor sweet and savory dishes, or it can be candied for pastry use.

Classic & Contemporary Uses

Candied, in baked goods, pastries

Examples: Lemon streusel muffins, lemon cheesecake, lemon chiffon or meringue pie, lobster with lemon butter, lemon ginger chicken, prawns with lemon pasta

Lemon Zest

Serving Size: 1 oz. (28g)

Servings per Container: 35

Amount Per Serving	%Daily Value*
Calories 60	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 15g	5%
Dietary Fiber Less than 1g	3%
Sugars 14g	
Protein 0g	

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

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

Lemon-Cherry Ice Cream

Servings: 6
Serving size: 1 cup

- 24 oz. light cream
- 24 oz. heavy cream
- 1 ½ cups sugar
- 1 tbsp. + 1 tsp. *The Perfect Purée of Napa Valley Cherry*, thawed
- 2 tbsp. *The Perfect Purée of Napa Valley Lemon Zest*, thawed

Method,

1. Mix light cream, heavy cream and sugar in a medium saucepan. Bring ingredients to a boil, reduce heat and simmer for 3 minutes, stirring occasionally.
2. Remove pan from heat, stir in *Cherry* puree and *Lemon Zest*. Allow to cool to room temperature.
3. Pour into ice cream maker and freeze according to manufacturer's directions.

Serving Suggestions,

Serve this ice cream elegantly topped with candied pecans or walnuts.

Lemon Tart

Servings: 16
Makes: (2) 10" tarts

- Pastry for (2) 10" tarts
- 12 extra large eggs
- 16 oz. granulated sugar
- 11 oz. heavy cream
- 3 tbsp. lemon juice
- 3 oz. *The Perfect Purée of Napa Valley Lemon Zest*, thawed
- Creme fraiche or whipped cream and raspberries for garnish

Method,

1. Line 2 - 10" tart pans with pastry. Preheat oven to 450° F. Bake crusts for 5 minutes; set aside.
2. Reduce oven temperature to 325° F. In a large bowl whisk together eggs and sugar. Add cream, lemon juice, and *Lemon Zest*; whisk until well combined.
3. Pour half of filling mixture into each crust. Bake for about 40 minutes or until a knife inserted halfway between center and edge comes out clean.
4. Cool completely on a rack, then refrigerate until serving time. To serve, top each wedge with creme fraiche or whipped cream and fresh raspberries.

Flavor Twists,

For an orange tart, substitute *Orange Zest* for the *Lemon Zest*

Blackberry Linzer Torte

Blackberry Filling

- 2 cups *The Perfect Purée of Napa Valley Blackberry*, thawed
- ¼ cup sugar
- 1 tsp. *The Perfect Purée of Napa Valley Lemon Zest*, thawed

Method,

1. Mix together all above ingredients in a sauce pot.
2. Bring to a boil and skim surface as needed.
3. Cool and hold at room temperature.

Linzer Dough

- 2 ½ cups all purpose flour
- ¼ cup granulated sugar
- ¾ cup slivered almonds
- ¼ tsp. cinnamon
- ¼ tsp. salt
- 6 oz. butter, cut into pieces
- 3 egg yolks
- 1 tsp. vanilla
- 1 10"-11" tart pan

Method,

1. Preheat oven to 350°F.
2. In a food processor combine the flour, sugar, slivered almonds, cinnamon and salt.
3. Process until the almonds are ground as fine as the flour.
4. Add in the butter, eggs and the vanilla. Pulse until the mixture just begins to hold together.
5. Turn the dough out onto a table and blend together with your hands until the dough is thoroughly mixed.
6. Place two thirds of the dough onto a floured table and roll out to ¼".
7. Place the dough onto the tart shell, press to the border of the dough so that it extends slightly above the rim.
8. Pour the Blackberry filling into the tart pan.
9. Roll out the remaining dough into 10 ropes about the thickness of a pencil.
10. Place 5 of the ropes evenly across the top of the tart.
11. Arrange the remaining five dough ropes going in the opposite direction across the top of the torte.
12. Fold the extended border of the dough back over on top of the end of the ropes.
13. Place on a sheet tray and bake for 30 minutes or until dough is golden brown.
14. Remove from oven and immediately sprinkle with confectioner's sugar.
15. Cool, and serve at room temperature.