

Lychee



This fruit is considered the rose of the fruit world with its pearly translucent flesh, tropical-floral aroma and delicate flavor. Our Lychee puree is as exotic as is imaginable. True to taste, it lures one's palate to far away places with its uncommonly pleasing flavor.

Product Specifics

Ingredient List: Lychee, cane sugar, malic and ascorbic acids

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

Brix: 22 - 24

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

Complimentary Flavors: Rose, vanilla, coconut

Flavor Alternatives: Other perfumy delicate fruit purees like *White Peach* and *Pear*

Lychee

Serving Size: 1 oz. (28g)

Servings per Container: 30

Amount Per Serving	%Daily Value*
Calories 30	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 7g	2%
Sugars 6g	
Protein 0g	
Vitamin C	10%

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

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

Interesting...

Lychees are oval and about the size of a walnut with a brittle, red peel. It is a fragrant, pearly-white to grayish or pinkish fruit that has a flesh that surrounds a single, inedible seed. The Lychee is considered the Rose of the fruit world.

Classic & Contemporary Uses

Sorbet, cocktails, and custards. Commonly used on Pacific Rim and international Asian menus

Examples: Lychee coconut custard pie, lychee vanilla pudding, and lychee tapioca with vanilla cream.

Lychee & Vanilla Bean Ice Cream

Yield: 1 qt.

- 16 oz. *The Perfect Purée of Napa Valley Lychee*, thawed
- 10 oz. heavy cream
- 1 vanilla bean, seeds scraped
- 5 large egg yolks
- ¼ cup granulated sugar

Method:

1. Place the *Lychee* puree, cream and vanilla bean (including the husk) in a 2 qt. saucepan. Bring the pot to a bare simmer over medium heat. Remove the pan from heat and cover for 5 minutes.
2. While the vanilla steeps in the cream mixture, combine the egg yolks and sugar in a bowl and whisk to combine.
3. While whisking constantly, temper ⅓ of the cream mixture into the egg yolks and sugar. Return the tempered mixture to the remaining cream mixture and heat over a medium low burner, stirring constantly until the custard coats the back of a wooden spoon.
4. Strain the custard into a metal container and cool in an ice bath.
5. Freeze the custard in a ice cream machine according to manufacturer's instructions.

Lychee Ginger Sorbet

Yield: 32 oz.

- 14 oz. *The Perfect Purée of Napa Valley Lychee*, thawed
- 2 tsp. *The Perfect Purée of Napa Valley Ginger*, thawed
- 4 oz. water
- 14 oz. simple syrup

Method:

1. Place ingredients into a bowl and whisk thoroughly to combine.
2. Freeze in a sorbet maker according to manufacturer's instructions.

Tea Smoked Duck with Lychee Glaze

Yield: 6 ducks

Marinade:

- 1 cup dark soy sauce
- ½ cup soy sauce
- 1 cup rice wine or dry sherry
- 1 cup sesame oil
- ½ cup brown sugar
- 8 oz. *The Perfect Purée of Napa Valley Lychee*, thawed
- ½ tbsp. *The Perfect Purée of Napa Valley Lemon Zest*, thawed
- 8 cloves of garlic, minced
- 3 pieces of ginger, 1" diameter by ¼" thick
- 2 tbsp. Chinese 5 spice powder
- 5 pieces star anise
- 2 cinnamon sticks
- ½ tbsp. ground black pepper
- 4 dried red chiles, like arbol
- 6 whole ducks

Tea Smoking Mixture:

- ½ cup Asian loose tea
- 1 cup Jasmine rice
- 1 cup brown sugar
- 3 tbsp. *The Perfect Purée of Napa Valley Lemon Zest*, thawed
- 2 stalks of overnight lemongrass, cut into 1" pieces
- 1 oz. ginger
- 1 oz. garlic
- 1 tbsp. black peppercorns
- 2 tbsp. Szechuan peppercorns
- 2 tbsp. coriander seeds
- 1 cup smoking chips, soaked in water

Method:

1. Combine all of the ingredients for the marinade and set aside. Reserve ¼ of the marinade for basting.
2. Marinate the ducks for a minimum of three hours up to a maximum of 5 hours.
3. Using the smoking mixture, smoke the ducks for one hour or until the desired smokiness is achieved.
4. Transfer to a roasting pan and roast the ducks at 350° F until the internal temperature of the leg reaches 155° F.
5. Allow the ducks to rest for 15 minutes before carving.