

Meyer Lemon Concentrate

Fresh Meyer Lemon is less acidic than the more common Eureka lemon. Its distinctive and complex citrus flavor has hints of sweet lime, lemon and mandarin orange. Our Meyer Lemon Concentrate captures the fruit's unique flavor characteristics and perfumy aroma, with no added sugar or artificial ingredients.



Product Specifics

Ingredient List: Filtered water, Meyer lemon juice concentrate and natural lemon flavor

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

Brix: 18 - 20

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: Blueberry, white chocolate, honey, almond

Flavor Alternatives: Other high acid fruits like *Passion Fruit Concentrate*, *Key Lime Concentrate* and *Blood Orange Concentrate*

Meyer Lemon

Serving Size: 1 oz. (28g)
Servings per Container: 30

Amount Per Serving	%Daily Value*
Calories 20	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 5g	2%
Sugars 1g	
Protein 0g	
Vitamin C	15%

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.

Dilution Information

Meyer Lemon Concentrate is stronger than straight Meyer lemon juice. Although it is mouth-puckering to taste, once blended with other ingredients it will not overpower a recipe and will remain true to the flavor of fresh fruit. Remember that when adding single strength juice to a recipe instead of a concentrate the recipe will become diluted. If you need to make juice, our Meyer Lemon Concentrate can be diluted to single strength by using the following ratios. *By Volume:* 1.1 parts water to 1 part concentrate. *By Weight:* 1 part water to 1 part concentrate.

Interesting...

The Meyer Lemon originated in China about 400 years ago. Meyer Lemon (*Citrus meyeri*) is a cross between a lemon and an orange. It bears the name of USDA employee Frank Meyer who introduced the fruit tree to the U.S. from China in 1908. Originally grown in the U.S. as a landscaping tree, the Meyer Lemon looks like a pale orange, with a very soft, edible skin. Meyers have a more delicate, complex perfume and a sweeter flavor.

Classic & Contemporary Uses

Meyer Lemon Concentrate is particularly useful in both sweet and savory applications. Frozen desserts such as ices, sorbets, sherbets and granitas. Baked sweets like pound cakes, layer cakes, frostings, shortbread, scones and the world's mellowest lemon meringue pie. It is sublime in lemon curd and dessert sauces, panna cotta, custards, crème brûlée and soufflés. On the savory side, Meyer Lemon Concentrate produces tantalizing vinaigrettes and aiolis that pair particularly well with asparagus and artichokes. Meyer Lemon Concentrate is especially complementary in vodka cocktails, such as a Meyer Lemon Drop and signature margaritas. Last, but not least, Meyer Lemon Concentrate makes delicious house-made lemonade.

Meyer Lemon Pound Cake

Yield: 12 portions

- 2 cups granulated sugar
- 4 oz. butter, room temperature
- 4 eggs, room temperature
- 1 ½ cups all purpose flour
- ¼ tsp. salt
- ½ tsp. baking soda
- ½ cup sour cream
- ¼ cup *The Perfect Purée of Napa Valley Meyer Lemon Concentrate*, thawed

Method:

1. Prepare a 10” cake pan with butter and flour.
2. Cream sugar and butter in a mixing bowl with a paddle at medium speed for 3 minutes.
3. Add eggs one at a time paddling until smooth and scraping down the sides of the mixing bowl.
4. In a separate bowl sift together the flour, salt, and baking soda.
5. Remove the mixing bowl from the machine and with a rubber spatula fold in the sifted dry ingredients, then the sour cream and *Meyer Lemon Concentrate* until the mixture is smooth and combined.
6. Pour mixture into prepared cake pan.
7. Bake at 350°F for 30 minutes until a toothpick comes out clean.
8. Let cool then serve with any of *The Perfect Purée* fruit flavors and whipped cream.

Meyer Lemon Drop

Yield: 1 drink

- 1 ½ oz. Vodka
- ¾ oz. Triple Sec
- 1 tsp. *The Perfect Purée of Napa Valley Meyer Lemon Concentrate*, thawed
- 1 wedge Meyer lemon (use a regular lemon if a Meyer lemon is not available)
- 1 tbsp. superfine granulated sugar

Method:

1. Rub the rim of the Martini glass with the Meyer Lemon wedge, and dip into superfine sugar to coat the rim.
2. Fill a cocktail shaker with ice.
3. Add in Vodka, Triple Sec, and *Meyer Lemon Concentrate*.
4. Shake well.
5. Strain into prepared Martini glass.
6. Serve.
7. Optional: Serve with a curled zest of a Meyer Lemon, half on the rim and half floating in the liquor.

Meyer Lemon Gnocchi

Yield: 8 portions

Meyer Lemon Gnocchi

- 3 russet potatoes, peeled
- 1 egg yolk
- 1 tbsp. *The Perfect Purée of Napa Valley Meyer Lemon Concentrate*, thawed
- 1 tsp. black pepper, ground fresh
- 1 tbsp. pesto
- 1 cup parmesan cheese, shredded fine
- 3 tsp. salt
- 2 cups all purpose flour

Method:

1. Boil potatoes in salted water until tender.
2. Drain and dry well, then rice potatoes.
3. Add in egg yolk, *Meyer Lemon* concentrate, black pepper, pesto and cheese.
4. Season with salt.
5. Knead in flour for approximately 5 minutes.
6. Refrigerate the dough to rest for 20 minutes.
7. On a flour board, roll into ½” tubes.
8. Cut in 1” pieces and cook in boiling salted water until they float (about 2 minutes).
9. Remove and shock immediately in an ice bath until cool.
10. Remove from ice bath and hold refrigerated, lightly oiled until ready to serve.
11. To heat, toss in boiling salted water for 30 seconds then toss in your favorite sauce like our *Meyer Lemon* sauce below or our *Roasted Red Pepper* sauce.

Meyer Lemon Sauce

- 1 tbsp. *The Perfect Purée of Napa Valley Meyer Lemon Concentrate*
- 4 shallots, sliced
- 1 cup white wine
- 1 bay leaf
- 12 black peppercorns
- 1 cup chicken stock
- 2 cups heavy cream

Method:

1. In a heavy bottom saucepan reduce the first five ingredients to a couple of tablespoons.
2. Add in the chicken stock, bring to a boil, then add in the heavy cream, bring to a simmer and reduce until thickened, about 10 minutes. Strain sauce through a chinoise, season to taste with salt. Serve.

Meyer Lemon Aioli

Yield: 1 Pint

- 3 egg yolks
- 1 tbsp. *The Perfect Purée of Napa Valley Meyer Lemon Concentrate*, thawed
- ½ tsp. garlic, minced
- ½ tsp. dijon mustard
- 2 tbsp. water
- 2 tsp. salt
- 1 pint corn oil

Method:

1. Combine egg yolks, *Meyer Lemon Concentrate*, garlic, Dijon mustard, water and salt in a bowl
2. Slowly whisk in corn oil until fully incorporated.