

Orange Zest



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

Product Specifics

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

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

Brix: 50 - 65

Kosher: 

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

1- 6/35 oz. case = 5.9 kg Net Wt.

Approx. fl. oz. per jar = 27 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: Light, dark and white chocolate, vanilla, and ginger

Flavor Alternatives: *Ginger* and *Lemon Zest*

Orange Zest

Serving Size: 1 oz. (28g)

Servings per Container: 35

Amount Per Serving	%Daily Value*
Calories 70	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 16g	5%
Dietary Fiber 1g	4%
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.

Interesting...

The orange is one of the most common citrus fruits, widely grown in warmer climates, and distributed worldwide. Oranges are orange in color – the color is named for the fruit, not the other way around. The peel is highly perfumed and can be used to flavor sweet and savory dishes or candied, for pastry use.

Classic & Contemporary Uses

Candied, in baked goods, pastries

Examples: Ginger-Orange muffins, orange butter for shellfish, orange ginger chicken

Black Currant-Grand Marnier Sauce

Yield: 6 oz.

- 8 oz. fresh orange juice
- 4 oz. demi-glace
- 3 oz. *The Perfect Purée of Napa Valley Black Currant*, thawed
- 2 oz. Grand Marnier or orange liqueur
- 1 tbsp. *The Perfect Purée of Napa Valley Orange Zest*, thawed

Method:

1. In a sauce pot combine orange juice and demi-glace. Simmer until reduced by half.
2. Stir in *Black Currant* puree, Grand Marnier, and *Orange Zest*. Simmer mixture, stirring frequently, until reduced by half, about 15 minutes.
3. Strain sauce and pour into a bain marie to hold until serving time.

Serving Suggestions:

The sauce is perfectly designed for roasted, grilled or sautéed poultry, such as duck, chicken, game hens, pheasant, quail or smoked turkey.

Cherry - Orange Sauce

Yield: 8 oz.

- 8 oz. fresh orange juice
- 4 oz. demi-glace
- 3 oz. *The Perfect Purée of Napa Valley Cherry*, thawed
- 2 oz. Grand Marnier or orange liqueur
- 1 tbsp. *The Perfect Purée of Napa Valley Orange Zest*, thawed

Method:

1. In a saucepot combine orange juice and demi-glace. Simmer until reduced by half.
2. Stir in *Cherry* puree, Grand Marnier and *Orange Zest* puree. Simmer mixture, stirring frequently, until reduced, about 15 minutes.
3. Strain sauce and pour into a bain marie to hold until serving time.

Serving Suggestions:

This sauce is perfectly designed for roasted, grilled or sautéed poultry, such as duck, chicken, game hens, pheasant, quail, or smoked turkey.

Banana Cannoli

Yield: 30 servings
Serving size: 3 cannoli

- 8 oz. water
- 4 oz. dark rum
- 4 tbsp. confectioners' sugar
- 15 oz. whole milk ricotta cheese
- 8 oz. *The Perfect Purée of Napa Valley Banana*, thawed
- ½ tsp. *The Perfect Purée of Napa Valley Orange Zest*, thawed

Method:

1. Combine water, rum and sugar in a small sauce pan. Bring to a simmer and reduce slowly to syrup (approximately 15 minutes).
2. Combine the ricotta and *Banana* puree in a mixing bowl. Stir in the rum syrup. Push the mixture through a fine mesh sieve. Stir in *Orange Zest* and refrigerate until needed.

For the shell:

- 7 oz. all purpose flour
- 1 ½ tsp. sugar
- ½ tsp. salt
- 1 tbsp. cocoa powder
- 2 tbsp. mild extra virgin olive oil
- 1 tbsp. vinegar
- 2 to 3 oz. water

Method:

1. Combine dry ingredients in the bowl of a food processor fitted with the metal blade. Drizzle olive oil into running processor. Slowly add vinegar and just enough water to cause flour mixture to cascade down the sides of the bowl over the moving blade.
2. Pinch a small amount of dough together to check consistency. The dough should hold together well, but should not sticky. Adjust with more water if necessary and transfer to a dry work surface. Form a ball and wrap dough in a towel or plastic. Allow the dough to rest at room temperature for 20 minutes.
3. Unwrap dough and knead by hand for approximately 5 minutes.
4. Roll dough out with a pasta maker to #2 (between ⅛ and ⅓ of an inch). Cut dough into 3" squares and roll around ⅝" cannoli forms.
5. Fry at 375° for 2 minutes or until dough has browned lightly. Drain well on paper towels and remove forms.
6. Pipe filling into shells and sprinkle with confectioners' sugar.