

## Passion Fruit Concentrate

This fruit is truly a passionate favorite with chefs. Also known as lilikoi in Hawaii, passion fruit is strong, tart and tropical. Our Passion Fruit Concentrate delivers a powerhouse of flavor with a perfumy aroma that is ideal for your ice creams, sorbets, mousses and cocktails.



### Product Specifics

**Ingredient List:** Passion fruit juice concentrate and filtered water

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

**Brix:** 26 - 28

**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:** Milk, dark and white chocolate, other tropical flavors like pink guava, and coconut

**Flavor Alternatives:** Other high acid or tropical flavors like *Blood Orange Concentrate*, *Tamarind*, *Key Lime Concentrate* and *Meyer Lemon Concentrate*

### Dilution Information

Passion Fruit Concentrate is stronger than straight passion fruit juice. If you need to make juice, our Passion Fruit Concentrate can be diluted to single strength by using the following ratios. *By Volume:* 1 part water to 1 part concentrate. *By Weight:* 0.9 parts water to 1 part concentrate.

### Interesting...

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. This flavor is also ideal for bar drinks because it is concentrated. Martinis, Cosmos and other specialty cocktails will taste and look spectacular with this true, tart flavor and vibrant yellow gem-tone color.

### Classic & Contemporary Uses

This is a beautiful flavor in ice creams, mousses and custards. Vinaigrettes, butter and/or cream sauces (especially nice with shellfish), rich meats like duck and mixed drinks all pair beautifully with this high acid fruit flavor.

Examples: White chocolate passion fruit bombe, crab, fennel and passion fruit salad, duck confit with walnut rice and passion fruit demiglace, passion fruit meringue pie, passion fruit coconut mousse cake.

### Passion Fruit

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

Amount Per Serving	%Daily Value*
Calories 35	
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 8g	3%
Sugars 4g	
Protein 0g	

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

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

### ***Passion Fruit Ice Cream***

Servings: 8  
Serving size: 1 cup

- 24 oz. light cream
- 24 oz. heavy cream
- 1 cup granulated sugar
- 4 oz. *The Perfect Purée of Napa Valley Passion Fruit Concentrate*, 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 *Passion Fruit Concentrate*, and 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 topped with exotic fresh fruit, such as mango, papaya, or pineapple chunks.

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### ***Passion Fruit Vinaigrette***

Servings: 4 cups  
Serving size: 2 tbsp.

- 16 oz. white wine vinegar
- 8 oz. *The Perfect Purée of Napa Valley Passion Fruit Concentrate*, thawed
- 8 oz. canola oil
- ½ cup + 2 tbsp. granulated sugar
- 2 tbsp. + 2 tsp. Dijon mustard

#### ***Method:***

1. In a large mixing bowl whisk together vinegar, *Passion Fruit Concentrate*, oil, sugar, and mustard until well blended.
2. Cover and chill in refrigerator at least 30 minutes to blend flavors. Whisk well just before serving.

### ***Passion Fruit Sorbet***

Yield: 75 oz.

- 26.5 oz. water
- 5.5 oz. glucose powder
- 12.5 oz. granulated sugar
- 0.25 oz. stabilizer
- 30 oz. *The Perfect Purée of Napa Valley Passion Fruit Concentrate*, thawed

#### ***Method:***

1. Warm the water, glucose powder, sugar and stabilizer until all components are melted.
  2. Add *Passion Fruit Concentrate* and run in an ice cream machine according to manufacturer's instructions.
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### ***Passion Fruit Daiquiri***

Servings: 1 drink  
Serving size: about 12 oz.

- 1 oz. *The Perfect Purée of Napa Valley Passion Fruit Concentrate*, thawed
- 1 oz. vodka
- ½ oz. Triple Sec or orange liqueur
- ½ oz. superfine sugar
- 1 cup crushed ice
- Fresh fruit slices, whole macadamia nuts and/or fresh mint sprigs for garnish

#### ***Method:***

1. In a blender or food processor bowl, combine all ingredients except garnishes. Cover and process until slushy.
2. Pour into a tall goblet and garnish as desired.