

Red Raspberry



Red Raspberry is a classic favorite with its bold berry flavor and outstanding red-purple color. Our Red Raspberry puree is made from premium grade fruit harvested at the peak of season. Pureed smooth with all seeds extracted, a hint of sugar is added to balance the natural tartness of the berry. A small amount of fruit pectin is added to further refine the puree's texture for pastry and bar drinks.

Product Specifics

Ingredient List: Red raspberries, cane sugar, fruit pectin, citric and ascorbic acids

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

Brix: 20 - 22

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 = 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: White and dark chocolate, vanilla, lemon and lime, almond cream

Flavor Alternatives: Other intense berry flavors like *Blackberry*, *Blueberry* and even the tarter *Black Currant*

Red Raspberry

Serving Size: 1 oz. (28g)

Servings per Container: 30

Amount Per Serving	%Daily Value*
Calories 25	
Total Fat 0g	0%
Sodium 10mg	0%
Total Carbohydrate 5g	2%
Dietary Fiber Less than 1g	3%
Sugars 4g	
Protein 0g	
Vitamin C	15%

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

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

Interesting...

Red Raspberry is indigenous to Asia Minor as well as North America. Today Washington State produces about 60% of all raspberries grown in the United States. They are rich in Vitamin C and contain astringent qualities due to their high tannin content.

Classic & Contemporary Uses

Raspberry is a classic warm or cold pastry ingredient and is equally at home on both European and American menus. Today its popularity has grown for use in smoothies, dessert platter paintings, vinaigrettes and even savory sauces for richer meats and seafood.

Examples: Raspberry ginger torte, raspberry chocolate truffle torte, raspberry white chocolate mousse cake, raspberry key lime tart, raspberry lemon curd

Champagne-Red Raspberry Vinaigrette

Yield: 14 oz.
Serving size: 2 tbsp.

- 1 large egg
- 4 oz. *The Perfect Purée of Napa Valley Raspberry*, thawed
- 2 oz. white wine vinegar
- 2 oz. champagne
- 2 tsp. granulated sugar
- ½ tsp. salt
- 4 oz. canola oil

Method:

1. In a medium bowl beat egg with a wire whisk until well blended. In another bowl whisk together *Raspberry* puree, vinegar, champagne, sugar, and salt.
2. Gradually whisk oil and *Raspberry* puree mixture alternately into beaten egg until mixture is thick and creamy.
3. Cover and chill in refrigerator at least 30 minutes to blend flavors.

Serving Suggestions:

Drizzle this delectable dressing over a tossed spinach salad, grilled chicken salad, a medley of mixed greens and fresh fruit, or a combo of mandarin orange segments, red onion, and pine nuts.

Flavor Twists:

Try this vinaigrette with *Blackberry*, *Black Currant*, *Apricot*, *Prickly Pear* or *Mango* in place of *Raspberry*.

Latin Love

Servings: 1 drink
Serving size: 10 oz.

- 1 ½ oz. Cruzan Coconut Rum
- 1 ½ oz. Cruzan Banana Rum
- 3 oz. Pineapple Juice
- 1 ½ oz. *The Perfect Purée of Napa Valley Coconut*, thawed
- 1 ½ oz. *The Perfect Purée of Napa Valley Red Raspberry*, thawed
- 2 scoops of ice

Method:

1. Blend all ingredients until smooth.
2. Rim a hurricane glass with grenadine and roll in coconut shavings.
3. Pour into glass and enjoy.

Decadent Hot Red Raspberry Soufflé

Servings: 6 individual

- 2 large egg yolks
- ¼ cup + 2 tbsp. granulated sugar
- ¼ cup all-purpose flour
- 8 oz. milk
- ½ tsp. vanilla
- Additional granulated sugar
- 8 oz. *The Perfect Purée of Napa Valley Raspberry*, thawed
- 8 large egg whites, at room temperature
- Sifted confectioners' sugar
- Decadent Raspberry Sauce (see Sauces, Salsas & Glazes)

Method:

1. In a medium bowl whisk together egg yolks and the sugar until blended. Whisk in flour.
2. In a small saucepan bring milk to a boil over medium heat. Gradually whisk the hot milk into the yolk mixture. Return mixture to saucepan; cook over medium-high heat for about 3 minutes or until very thick, whisking constantly.
3. Transfer mixture to a bowl; stir in vanilla. Cool to room temperature. Recipe can be prepared a day ahead to this point. Place plastic wrap directly over surface of mixture and refrigerate.
4. Preheat oven to 450° F. Lightly butter 6 - ¾ cup individual soufflé dishes. Coat dishes with granulated sugar, tapping out excess. Set aside.
5. Stir the *Raspberry* puree into the egg yolk mixture. In a large bowl beat egg whites on high speed of electric mixer to soft peaks. Gradually add the 2 tbsp. granulated sugar, beating to stiff peaks. Fold egg whites, one third at a time, into raspberry mixture until no traces of white remain (do not stir).
6. Carefully spoon mixture into prepared soufflé dishes, filling them nearly full. Arrange dishes in a large baking pan. Fill pan with enough hot water to come halfway up sides of dishes. Bake about 15 minutes or until soufflés rise and turn golden brown on top.
7. To serve, carefully remove dishes from water. Sift powdered sugar over soufflés and serve immediately with Decadent Raspberry Sauce.

Flavor Twists:

You can prepare this recipe with *Strawberry*, *Blackberry*, *Black Currant*, *Apricot*, *White Peach* or *Mango*.