

## White Peach



White Peach is considered an Asian delicacy. A subtle, delicate fruit in flavor, the pulp is white with red veins running out from the stone-pit in its center. It lends a clean, fresh and delicate flavor to beverages such as the famed Bellini Cocktail, and also to savory and dessert sauces, sorbets and much more.

### Product Specifics

**Ingredient List:** White peaches, cane sugar, citric acid, natural flavor, fruit and vegetable juice for color, and ascorbic acid.

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

**Brix:** 20 - 22

**Kosher:** Ⓢ

**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:** Ginger, cinnamon, raspberry, curry

**Flavor Alternatives:** Other delicate fruits like: *Pear, Lychee, Apricot, Mango, Pink Guava, and Kiwi*

### Interesting...

The peach originated in the border regions of China near Tonkin and Burma. The Bellini cocktail, a key drink in bar culture, was created in 1948 by Giuseppe Cipriani at Harry's Bar in Venice. Giuseppe named the drink after the Renaissance painter Giovanni Bellini whose works were exhibited in Venice that year.

### Classic & Contemporary Uses

The Bellini cocktail, margaritas, sorbet, pastry fillings, savory and dessert sauces

Examples: Peach crumb tart, peach ginger chutney, peach bread pudding, peach cobbler, peach ice cream, peach BBQ sauce, cinnamon pork loin with peach ginger chutney

### White Peach

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

| Amount Per Serving    | %Daily Value* |
|-----------------------|---------------|
| Calories 25           |               |
| Total Fat 0g          | 0%            |
| Sodium 0mg            | 0%            |
| Total Carbohydrate 6g | 2%            |
| Sugars 5g             |               |
| Protein 0g            |               |
| Vitamin C             | 25%           |

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

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

### **Brandied Peach Sauce**

Servings: 30  
Serving size: 2 tbsp.

- 30 oz. *The Perfect Purée of Napa Valley White Peach*, thawed
- 2 cups granulated sugar
- 8 oz. brandy
- 8 oz. heavy whipping cream
- 8 oz. unsalted butter, cut up

#### **Method:**

1. In a sauce pot over medium-high heat combine the *White Peach* puree, sugar, and brandy. Reduce, stirring frequently, for 10 to 12 minutes.
2. Whisk in heavy cream. Whisk in butter, a little at a time, until well blended.
3. Pour over ice cream and serve.

#### **Serving Suggestions:**

Try this sauce over a warm bread pudding or flambéed pears or peaches.

#### **Flavor Twists:**

Substitute *White Peach* with *Apricot*, *Cherry*, *Papaya*, or *Mango*.

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### **White Peach Sorbet**

Yield: 45 oz.

- 6 oz. water
- 2.5 oz. glucose powder
- 6 oz. granulated sugar
- 0.15 oz. stabilizer
- 30 oz. *The Perfect Purée of Napa Valley White Peach*, thawed

#### **Method:**

1. Warm the water, glucose powder, sugar and stabilizer until all components are melted.
2. Add *White Peach* puree.
3. Run mixture in an ice cream machine according to manufacturer's instructions.

### **White Peach Bellini**

Servings: 1 drink  
Serving size: 6 oz.

- 1 oz. *The Perfect Purée of Napa Valley White Peach*, thawed
- 5 oz. Italian sparkling wine

#### **Method:**

1. Add *White Peach* puree to a wine glass, or champagne flute. Gently add sparkling wine, pouring carefully to avoid foam-up. Stir gently to combine.
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### **Curried Peach Satay**

Servings: 6 appetizers or 3 entrees

- 1 lb. beef sirloin steak or boned, skinned chicken breasts, cut into 3" strips
- 12 bamboo skewers, soaked in water for several hours
- 4 oz. *The Perfect Purée of Napa Valley White Peach*, thawed
- 2 oz. creamy peanut butter
- 2 tbsp. packed brown sugar
- 2 tsp. *The Perfect Purée of Napa Valley Ginger*, thawed
- 1-2 tsp. curry powder
- 1/8 - 1/4 tsp. bottled hot pepper sauce, or to taste

#### **Method:**

1. Preheat broiler or barbecue grill. Thread two strips of meat, ribbon like, on each skewer; place on a lightly oiled broiler pan or grill. Broil or grill for 5 to 8 minutes, turning once.
2. Meanwhile, in food processor or blender place *White Peach* puree, peanut butter, brown sugar, *Ginger*, curry powder, and hot pepper sauce. Cover and process until smooth.
3. Serve skewered beef or chicken with small bowls of the sauce for dipping. If serving as a main course, serve with rice. Sauce recipe can be doubled.

#### **Serving Suggestions:**

Thread chunks of fresh peaches, nectarines, or plums on separate skewers and grill just until heated through to serve along with the meat and sauce.

#### **Flavor Twists:**

You can also prepare this dish with *Apricot* or *Mango*.