

Cherry



Cherry is a classic European fruit. Our dark sour cherry puree has an intense cherry flavor. This flavor is perfect for a myriad of cooking applications. It is commonly used in making liquors and brandies and it is found canned and packed in syrup or as a dried fruit. Our Cherry puree is sweetened with a hint of sugar and is ideal for pastries, ice cream and savory sauces.

Product Specifics

Ingredient List: Cherry puree concentrate, filtered water, cane sugar, fruit and vegetable juice for color, and fruit pectin

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

Brix: 23.0 - 26.0 / **pH:** 3.4 - 4.0

Kosher: (U)

Conversion: 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: Balsamic vinegar, almond, bittersweet chocolate, nuts, ham, pork, crème fraiche, goat cheese, duck, venison and pheasant

Flavor Alternatives: *Red Raspberry, Pomegranate and Blood Orange Concentrate*

Nutrition Facts

About 13 servings per container
Serving size 1/4 cup (65g)

Amount per serving

Calories 60

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 5mg 0%

Total Carbohydrate 14g 5%

Dietary Fiber 1g 4%

Total Sugars 10g

Includes 2g Added Sugars 4%

Protein 2g

Vit. D 0mcg 0% • Calcium 0mg 0%

Iron 0.6mg 4% • Potas. 260mg 6%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Interesting...

Their ruby-red color and tangy taste won cherries a place on the tables of Roman conquerors, Greek citizens and Chinese noblemen. Cherries were brought to America with early settlers in the 1600s.

Classic & Contemporary Uses

Examples: Cherry chocolate swirl ice cream, duck confit with cherry balsamic gastrique, spinach, walnut, and goat cheese salad with cherry vinaigrette. Chocolate cherry bars (black forest brownie), cherry crème fraiche mousse, pheasant with almond couscous and cherry sauce, cherry glazed ham, pecan pancakes with maple cherry syrup, sage roasted pork loin with cherry pinot noir sauce

Cherry Kirsch Sauce

Yield: 6 oz.

- 6 oz. demi-glace
- 3 oz. The Perfect Purée Cherry Puree, thawed
- 2 oz. port wine
- 2 tbsp. Kirsch or cherry liqueur
- 2 tbsp. heavy whipping cream

Method:

1. In a saucepot combine demi-glace, Cherry puree, and wine; bring mixture to boiling. Reduce heat; simmer about 10 minutes, stirring frequently, until mixture is reduced by half.
2. Whisk in Kirsch or cherry liqueur and heavy cream; simmer mixture 5 minutes more.
3. Strain; transfer to a bain marie or water bath to hold for service.

Serving Suggestions:

Use this richly flavored sauce to accent duck, chicken, game, or pork loin entrées.

Flavor Variations:

In place of the *Cherry* puree, try this sauce prepared with *Red Raspberry* or *Blackberry*.

Cherry Sorbet

Servings: 4
Serving size: 3/4 cup

- 4 oz. orange juice
- 2 oz. water
- 1/4 cup granulated sugar
- 8 oz. The Perfect Purée Cherry Puree, thawed

Method:

1. Mix orange juice, water and sugar in a medium saucepan. Bring ingredients to a boil, reduce heat and simmer for 3 minutes, stirring occasionally. Remove pan from heat, stir in Cherry puree and allow to cool to room temperature.
2. Freeze mixture in an ice cream maker according to manufacturer's directions.

Cherry Sauce

Yield: About 1 cup

- 8 oz. The Perfect Purée Cherry Puree, thawed
- 5 tbsp. granulated sugar
- 1/2 oz. fresh lemon juice
- 1 tsp. The Perfect Purée Lemon Zest, thawed
- 1 oz. liqueur (such as Kirsch, Grand Marnier, Creme de Cassis, or Framboise), optional.

Method:

1. In a bowl stir together Cherry puree, sugar, lemon juice, and Lemon Zest until well blended.
2. Cover and refrigerate until well chilled. Just before serving, stir in liqueur if desired.

Serving Suggestions:

Perfect over ice cream desserts, cake, crepes, waffles, or pancakes.

Endive Spears With Smoked Duck and Cherry Sauce

Yield: 8 portions

- 16 endive spears
- 12 arugula leaves
- Smoked duck breasts
- 1 shallot, minced
- 1 tbsp. sherry
- 1 tbsp. honey
- 1/2 cup The Perfect Purée Cherry Puree, thawed
- 1 cup duck sauce
- Salt and pepper to taste

Method:

1. Prepare the endive spears, cutting off any brown edges.
2. Julienne the arugula and set aside.
3. Smoke the duck and pan sear to medium rare, set aside.
4. Sweat the shallots and deglaze with the sherry and honey.
5. Add the Cherry puree and allow to reduce.
6. Add the stock and reduce to sauce consistency.
7. Place the arugula on the endive spear and top with slices of the duck and a spoonful of the duck sauce.
8. Serve immediately.