

Pear

The delicate pear has fine, translucent white pulp and a delicate aroma that lends itself to classic fine pastries and sauces.



Product Specifics

Ingredient List: Pears, cane sugar, malic acid, natural flavor, ascorbic acid

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

Brix: 20.0 - 22.0 / **pH:** 3.2 - 3.6

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: Almond, ginger, walnuts, honey, squash, cinnamon, dark chocolate, vanilla, cheese, ham, prosciutto

Flavor Alternatives: Other similar fruits like: *White Peach* and *Green Apple*

Nutrition Facts

About 6 servings per container
Serving size 1/2 cup (118mL)

Amount per serving
Calories **140**

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%
Total Carbohydrate 32g	12%
Dietary Fiber less than 1g	3%
Total Sugars 19g	
Includes 0g Added Sugars	0%
Protein 3g	
Vit. D 0mcg 0%	Calcium 0mg 0%
Iron 0.9mg 6%	Potas. 690mg 15%

*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...

Originally from the Middle East, the pear grew wild in the temperate regions of Europe and western and central Asia. Its original fruit was so small and bitter that it was barely suitable for making “poiré”, a fermented drink similar to cider. The fruit is juicier than the apple and the flesh contains many gritty “Stone” cells.

Classic & Contemporary Uses

European and regional American pastry and pastry creams, sorbet and ice cream

Examples: Pear soufflé glace with bittersweet chocolate sauce, pear gingerbread muffins, pear cream pie, pear almond cobbler, pear ginger sorbet or chutney, caramelized pear, prosciutto, walnut salad with honey pear cider dressing

Sour Cream Pear Poundcake with Pear Sauce

Servings: 18

Makes: (2) 9" x 5" pound cakes

- 4 oz. The Perfect Purée Pear Puree, thawed
- 8 oz. butter at room temperature
- 2 3/4 cups granulated sugar
- 6 extra large eggs
- 3 cups all-purpose flour
- 1/2 tsp. salt
- 1/4 tsp. baking soda
- 4 oz. sour cream
- 1/2 tsp. vanilla
- Pear Sauce (see recipe below)

Method:

1. Preheat oven to 325° F. Grease and flour bottom and sides of two 9"x5" loaf pans. In a large mixer bowl, beat butter on medium speed of electric mixer until creamy. Gradually beat in sugar until mixture is light and fluffy. Beat in eggs, one at a time, beating about 1 minute after each, scraping bowl frequently. Beat 2 minutes more.
2. In a small bowl stir together flour, salt, and baking soda. In another small bowl stir together sour cream, Pear puree, and vanilla.
3. Add some of the flour mixture to butter mixture, beating on medium speed of mixer until blended, then add part of the sour cream mixture, beating well. Continue beating in flour and sour cream mixtures alternately, ending with flour mixture.
4. Pour batter into prepared pans. Bake for 55 to 65 minutes or until a wooden pick inserted in center comes out clean. Cool cakes in pans 15 minutes; turn out onto wire racks to cool.

Pear Sauce

Yield: 2 cups

- 16 oz. The Perfect Purée Pear Puree, thawed
- 2 tbsp. cornstarch
- 4-5 tbsp. sugar

Method:

1. In a medium sauce pan, stir together granulated sugar (to taste) and cornstarch.
2. Stir in the Pear puree.
3. Cook and stir over medium heat until mixture thickens and bubbles.
4. Cook and stir 2 minutes more; remove from heat.
5. Cool slightly. Serve warm or cover and chill until serving time.

Pear Sorbet

Yield: 47 oz.

- 30 oz. The Perfect Purée Pear Puree, thawed
- 2 1/2 oz. glucose powder
- 5 oz. granulated sugar
- 0.15 oz. stabilizer
- 9 oz. water

Method:

1. Warm the water, glucose powder, sugar and stabilizer until all components are melted.
2. Add Pear puree and run in an ice cream machine according to manufacturer's instructions.

Pear & Roasted Shallot Dressing

Yield: 18 oz.

- 8 oz. The Perfect Purée Pear Puree, thawed
- 8 oz. canola oil
- 2 oz. pear vinegar
- 4 oz. shallots, roughly chopped
- Salt and black pepper to taste

Method:

1. Combine shallots and canola oil in a small saucepan. Heat to a bare simmer over medium-low heat. Simmer 5 minutes or until shallots are completely translucent. Remove pan from heat and allow to cool.
2. Place the pear vinegar in a blender. Add the cooled shallots and oil in a steady stream to running blender. When completely smooth, add Pear puree in a steady stream to running blender. Add salt and pepper to taste.
3. Transfer the finished dressing to a squeeze bottle or covered storage container and refrigerate until use.

Serving Suggestions:

Serve this dressing tossed with any bitter greens.