



Pomegranate Concentrate

This delightful fruit is well known in Middle Eastern and Mediterranean cuisines. The red seeds burst with an astringent sweet-tart flavor. Our Pomegranate Concentrate is made from 100% fresh pomegranates and delivers a powerful, true fruit flavor. This concentrate is especially popular in desserts, bar drinks and savory sauces.

Product Specifics

Ingredient List: Pomegranate 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: 38.0 - 40.0 / **pH:** 2.9 - 3.4

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 = 24 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: Walnuts, ginger, orange, avocado, spicy and bitter lettuce greens

Flavor Alternatives: Other high acid, deep colored flavors like *Blood Orange Concentrate*, *Passion Fruit Concentrate*, and *Black Currant*

Nutrition Facts

About 8 servings per container	
Serving size	3 fl oz. (89mL)
Amount per serving	
Calories	150
	% Daily Value*
Total Fat 0g	0%
Sodium 5mg	0%
Total Carbohydrate 38g	14%
Total Sugars 36g	
Protein 0g	
Potassium 490mg 10%	
Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, added sugars, vitamin D, calcium and iron.	
<small>*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.</small>	

Dilution Information

Pomegranate Concentrate is stronger than straight pomegranate juice. Although it is tart to taste, once blended with other ingredients it provides intense, true flavor without diluting the recipe, as juice would. To return to juice, use the following ratios. *By Volume:* 1.7 parts water to 1 part concentrate. *By Weight:* 1.4 parts water by 1 part concentrate.

Interesting...

The name pomegranate is derived from the Middle French pome grenate and literally means “apple with many seeds.” It is about the size of an apple and has leathery, deep red to purplish red rind. Only the seeds, with their sweet-tart flavor, are edible.

Classic & Contemporary Uses

This flavor is ideal for bar drinks because it is concentrated and pulp-free. Martinis, Cosmos and other specialty beverages will taste and look spectacular with this sweet-tart flavor and vibrant red gem-tone color.

Chilled Pomegranate Champagne Broth

Yield: 32 oz.

- 12 oz. The Perfect Purée Pomegranate Concentrate, thawed
- 16 oz. water
- 8 oz. sugar
- 16 oz. champagne

Method:

1. Combine Champagne, water and sugar in a saucepan and bring to a boil. Boil long enough to burn off the alcohol and dissolve sugar completely. Transfer to a bowl and cool.
2. Whisk in Pomegranate concentrate and chill until use.

Serving suggestion:

Ladle enough broth to cover the bottom of a chilled soup bowl, fan out a sliced poached apple in the center and top with a small round scoop of vanilla or ginger ice cream. Garnish with a sprig of fresh mint.

Zov's Bistro Pomegranate Sorbet

Serving size: 4 oz.

Servings: 18

Source: Executive Pastry Chef Michelle Bracken, Zov's Bistro

- 12 oz. The Perfect Purée Pomegranate Concentrate, thawed
- 1 1/2 qt. water
- 1 1/2 lbs. sugar

Method:

1. In a medium saucepan, combine sugar and water. Bring to a boil. Remove from heat and add the Pomegranate concentrate.
2. Freeze in an ice cream/sorbet machine according to manufacturer directions.
3. Store in airtight container in the freezer.

Pomegranate Vinaigrette

Yield: 14 oz.

- 4 oz. The Perfect Purée Pomegranate Concentrate, thawed
- 8 oz. extra virgin olive oil
- 1 1/2 oz. cider vinegar
- 1 medium shallot, finely minced
- 2 tsp. kosher salt
- 1/4 tsp. ground black pepper

Method:

1. Combine ingredients in a bowl or squeeze bottle and whisk to emulsify.
2. Whisk or shake bottle before use.

Serving suggestions:

The sweet tartness of pomegranate goes well with bitter and spicy greens. A high quality mesclun mix, julienne of Belgian endive, baby arugula and frisée all work extremely well with this vinaigrette. Garnish with sliced avocado, toasted pine nuts and fresh pomegranate seeds.

Pomegranate Mai Tai

Servings: 1 drink

- 2 oz. The Perfect Purée Pomegranate Concentrate, thawed
- 1/4 tsp. The Perfect Purée Key Lime Concentrate, thawed
- 1 1/2 oz. light rum
- 1/2 oz. Amaretto
- 2 oz. pineapple juice
- Cubed crushed ice as needed
- Orange slice and cherry to garnish

Method:

1. Combine ingredients with ice in a cocktail shaker and shake vigorously.
2. Strain into chilled Collins glass half filled with crushed ice.
3. Garnish with orange slice and cherry.