

## Sweet Hibiscus

Our Sweet Hibiscus has slightly sweet and tart, lemon-berry notes that will be a favorite for chefs and bartenders alike. Created from the extract of the edible hibiscus flower, the floral aromatics of this flavor will inspire tropical creations from beverage to sorbet.



### Product Specifics

**Ingredient List:** Water, Cane Sugar, Hibiscus Flower Extract, Malic Acid, Fruit and Vegetable Juice for color

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

**Brix:** 30.0 - 32.0 / **pH:** 2.2 - 3.0

**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 = 25 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:** Tea, Chile, Chipotle, Onion, Ginger and Pork

**Flavor Alternatives:** *Meyer Lemon* in conjunction with *Cherry* or *Red Raspberry*

### Nutrition Facts

About 13 servings per container	
<b>Serving size</b>	<b>1/4 cup (67g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>70</b>
<b>% Daily Value*</b>	
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 10mg	<b>0%</b>
<b>Total Carbohydrate</b> 18g	<b>7%</b>
Dietary Fiber 0g	<b>0%</b>
Total Sugars 18g	
Includes 18g Added Sugars	<b>36%</b>
<b>Protein</b> 0g	
Vit. D 0mcg 0%	• Calcium 40mg 4%
Iron 0.5mg 2%	• Potas. 120mg 2%

\*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...

Native to warm-temperate, subtropical and tropical regions, the hibiscus is a flowering plant from the mallow family, Malvaceae. Hibiscus is high in antioxidants and flavonoids and has cooling properties. Cultures throughout history have enjoyed hibiscus tea, from the Pharaohs of ancient Egypt to many countries in Central America and the Caribbean. In Hawaiian culture, a single Hibiscus flower is usually worn by women and depending on which ear it is worn behind, it signals whether or not she is available for marriage.

### Classic & Contemporary Uses

Hibiscus can be used in sauces, fruit juices, syrup, jam, marmalade, relish, chutney, jelly, cocktails, tea, blended teas and sorbet. Hibiscus sauce or syrup may be added to pudding, cake frosting, gingerbread, pancakes, waffles and ice cream.

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### *La Fleur*

Serving size: 1 drink

- 1 1/2 oz. Grey Goose Original
- 1/2 oz. St. Germain
- 1 oz. The Perfect Purée Sweet Hibiscus blend, thawed
- 2 oz. fresh grapefruit juice
- 1/4 oz. fresh lime juice
- Grapefruit slice (garnish)
- Fresh mint (garnish)

#### **Method:**

1. Combine all ingredients into a mixing glass with ice. Shake vigorously and serve in a glass with a big piece of ice. Garnish with grapefruit slice and mint.

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### *Hibiscus Colada*

Serving size: 1 drink

- 2 oz. Bacardi Superior Rum
- 1 oz. The Perfect Purée Sweet Hibiscus blend, thawed
- 1 oz. The Perfect Purée Coconut Puree, thawed
- 3 oz. pineapple juice
- Nutmeg powder (garnish)
- Lime twist (garnish)
- Lemon wheel (garnish)
- Coconut shavings (garnish)
- Dried hibiscus (garnish)

#### **Method:**

1. Combine ingredients except nutmeg, into a mixing glass with ice. Shake and strain into a glass over fresh ice. Top with nutmeg. Garnish with a lime twist, lemon wheel, coconut shavings and dried hibiscus.

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### *Sweet Hibiscus Sorbet*

Serving size: 4 cups

- 1 jar The Perfect Purée Sweet Hibiscus blend, thawed
- 2 oz. lime juice, freshly squeezed
- 2 oz. orange juice, freshly squeezed
- 2 1/2 cups simple syrup (1:1 water and sugar)

#### **Method:**

1. In a pitcher or medium bowl, stir together the ingredients. Chill for several hours.
2. Pour into an ice cream maker and freeze according to the manufacturer's instructions.

### *Sweet Hibiscus Vinaigrette*

Yield: 10 Servings

Source: Jessica C. Wright

- 1 cup The Perfect Purée Sweet Hibiscus blend, thawed
- 1 tbsp. shallots, minced
- 2 1/2 tbsp. white wine vinegar
- 1 tbsp. dijon mustard
- 3 tsp. sugar
- 1/2 cup extra virgin olive oil
- Salt & pepper to taste

#### **Method:**

1. In a medium bowl or food processor, whisk Sweet Hibiscus, shallots, white wine vinegar, Dijon mustard and sugar until combined.
2. While whisking, drizzle in the olive oil in a steady stream until blended.

#### **Serving Suggestion:**

Serve on a salad of: mixed greens or spinach, fresh cut strawberries or raspberries, dried cherries or cranberries, thinly sliced red onions, thinly sliced cucumbers, feta cheese crumbles.

#### **Flavor Twists:**

Substitute 1 cup of Sweet Hibiscus for one of the following for a flavor twist:

- 1/2 cup The Perfect Purée Sweet Hibiscus blend, thawed + 1/2 cup The Perfect Purée Raspberry Puree, thawed
- 1/2 cup The Perfect Purée Sweet Hibiscus blend, thawed + 1/2 cup The Perfect Purée Strawberry Puree, thawed
- 1/2 cup The Perfect Purée Sweet Hibiscus blend, thawed + 1/2 cup The Perfect Purée Cherry Puree, thawed

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### *Hibiscus Margarita*

Serving size: 1 drink

- 2 oz. Cazadores Reposado
- 1 1/2 oz. The Perfect Purée Sweet Hibiscus blend, thawed
- 1/2 oz. agave nectar
- 1/2 oz. fresh lime juice

#### **Method:**

1. Combine all ingredients into a mixing glass with ice. Shake and pour into a margarita glass. Garnish with a lime and orange wheel and serve.