

THAI BASIL & BLACK PEPPER

Tantalize and delight with Thai basil and black pepper notes. This blend is a passport for the palate, a ready to use culinary bar profile for the most discerning bar chef. Creating exotic and destination cocktails was never easier. This versatile blend pairs well with gin, vodka, tequila and more.

PRODUCT SPECIFICATIONS

Ingredient List: Water, Sugar, Pineapple Juice Concentrate, Lime Juice Concentrate, Lemon Juice Concentrate, Orange Juice Concentrate, Citric Acid, Natural Flavors and Salt.

Pack Size: 6/28 fl. oz. wide mouthed HDPE jars per case.
Each jar attaches to a standard bar pour spout.

Brix: 32.0 - 34.0 / **pH:** 2.3 - 2.9

Kosher: (U)

Handling: Store frozen at or below 0° F. Once thawed, store below 40°F. Shelf life is 2 years frozen from manufactured date and 14-21 days refrigerated.



Nutrition Facts

14 servings per container
Serving size 2 fl. oz (59mL)

Amount per serving
Calories 80

	% Daily Value*
Total Fat 0g	0%
Sodium 30mg	1%
Total Carbohydrate 21g	8%
Total Sugars 21g	
Includes 18g Added Sugars	36%
Protein 0g	

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.

*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.

Thai Me Up

Yield: 1 drink

Source: Manny Hinojosa

- 2 oz. The Perfect Purée Thai Basil & Black Pepper blend, thawed
- 2 oz. Vodka
- Ginger beer

Method:

1. Combine all ingredients except ginger beer into a cocktail shaker with ice.
2. Shake and strain into a highball glass.
3. Top with ginger beer, garnish with lemon wedge and serve.