

Banana



Bananas are a food staple all over the world. Our Banana puree is a true blonde that will not brown. Capturing the true taste of a ripe, sweet banana, our seedless puree is a full flavored beauty!

Product Specifics

Ingredient List: Bananas, cane sugar, lemon juice

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

Brix: 28.0 - 30.0 / **pH:** 4.0 - 4.4

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 = 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: Chocolate, mango, papaya, guava, cinnamon, clove, all spice, walnuts and maple

Flavor Alternatives: Other full-bodied tropicals like *Pink Guava* and *Mango*

Nutrition Facts

About 13 servings per container

Serving size 1/4 cup (65g)

Amount per serving

Calories 80

% Daily Value*

Total Fat 0g 0%

Sodium 0mg 0%

Total Carbohydrate 19g 7%

Dietary Fiber 2g 7%

Total Sugars 17g

Includes 6g Added Sugars 12%

Protein 0g

Potassium 210mg 4%

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

*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...

Bananas are believed to have been cultivated as early as 8000 to 5000 BCE. This ancient fruit has origins in the tropical regions of Southeast Asia and Papua New Guinea and spread quickly through the Philippine islands, being rediscovered and redistributed throughout the centuries. Interestingly enough, in the scientific community, Bananas are considered to botanically be a berry.

Classic & Contemporary Uses

Use in cocktails, non-alcoholic offerings, desserts, confections, ice cream, savory sauces, vinaigrettes and much more.

Flavor inspiration: Bavarian cream, banana rum sauce, puff pastry pillows, banana muffins, mousses, custards, smoothies, daiquiris and other tropical style drinks.

Visit our website for more information and professional recipes www.perfectpuree.com

Banana Sorbet

Yield: 92 oz.

- 30 oz. The Perfect Purée Banana Puree, thawed
- 3 1/2 oz. glucose powder
- 11 1/2 oz. granulated sugar
- 0.1 oz. stabilizer
- 47 oz. water

Method:

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

Banana Rum Sauce

Servings: 8

Serving size: 2 tbsp.

- 4 oz. The Perfect Purée Banana Puree, thawed
- 4 tbsp. unsalted butter
- 2 oz. rum
- 1/2 cup packed light brown sugar
- 2 tbsp. heavy whipping cream

Method:

1. In a saucepot combine the brown sugar, butter, and rum. Bring mixture to boiling; reduce heat.
2. Simmer mixture for 2 to 3 minutes. Stir in the Banana puree and cream. Remove from heat.
3. Strain through a sieve and serve.

Serving Suggestions:

Use this topping over bread pudding, sautéed fruit such as peaches or pears, over ice cream or sundaes, on pound cake, dessert waffles and crepes.

Flavor Variations:

Substitute *White Peach*, *Mango* or *Papaya*.

Banana Bavarian Cream

Yield: 32 oz.

- 6 oz. The Perfect Purée Banana Puree, thawed
- 4 oz. sugar
- 8 egg yolks
- 2 tbsp. gelatin powder
- 4 oz. cold water
- 16 oz. milk
- 1 tsp. vanilla extract
- 2 cups heavy cream

Method:

1. In a mixer with the whip attachment, whip yolks and sugar until they become light and fluffy. Add Banana puree to running mixer. Set mixture aside.
2. Sprinkle gelatin over cold water and set aside.
3. In a saucepan, bring milk just to the scalding point. Add milk to the banana/yolk mixture, whipping constantly. Return mixture to heat and bring just to the scalding point. Remove from heat and allow to cool, stirring occasionally.
4. Whip room temperature heavy cream to soft peaks. Stir vanilla into cooling custard, then add the whipped cream, stirring constantly until it has fully incorporated.

Serving suggestions:

Use this banana Bavarian cream to fill molds and pastries. This Banana Bavarian is particularly well matched with semisweet chocolate.

Tropical Smoothie

Servings: 1 drink

- 2 oz. The Perfect Purée Banana Puree, thawed
- 1 1/2 oz. orange juice
- 1/2 oz. lemon juice
- 2 large scoops vanilla, peach, or strawberry ice cream
- 1/2 oz. granulated sugar, or to taste
- Fresh fruit slices, whole strawberry, and/or fresh mint sprigs for garnish

Method:

1. In blender container or food processor bowl, place all ingredients except garnishes. Process until mixture is frothy and smooth.
2. Pour into a tall glass and garnish as desired.