

Black Currant



A European staple, Black Currant is dark purple in color with a deep, rich, full-bodied flavor that is slightly sweet and plenty tart. Our puree is a true classic in flavor, color and texture.

Product Specifics

Ingredient List: Black currants, cane sugar, black currant juice concentrate, fruit pectin and ascorbic acid

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

Brix: 32 - 34 / **PH:** 2.7 - 3.1

Kosher: (U)

Conversion: 1- 30 oz. = 0.85 kg Net Wt.

1- 6/30 oz. case = 5.1 kg Net Wt.

Approx. fl. oz. = 26 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: Butter, almond, white chocolate and cream

Flavor Alternatives: *Blueberry* and *Blackberry*

Black Currant

Serving Size: 1 oz. (28 g)

Servings per Container: 30

Amount Per Serving	%Daily Value*
Calories 40	
Total Fat 0g	0%
Sodium 5mg	0%
Total Carbohydrate 10g	3%
Sugars 9g	
Protein 0g	
Vitamin C	40%
Iron	2%

Not a significant source of calories from fat, saturated fat, trans fat, cholesterol, dietary fiber, vitamin A and calcium.

*Percent Daily Values are based on a 2,000 calorie diet.

Interesting...

The black currant is native to the woods and forests of Europe and Siberia. The berries were made into a drink for colds and flu. Black currants are rich in vitamin C - containing about three times the vitamin C of an orange. During World War II, England planted black currants in an effort to replace oranges as its primary source of vitamin C.

Classic & Contemporary Uses

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

Flavor inspiration: Black currant grand marnier sauce, crème brûlée, jams, jellies, bavarian creams, cheesecake, sauces for rich meats like game, duck and goose, lemonades, kir royales, martinis, and palomas.

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***Black Currant Crème Brulée and
White Chocolate Truffle Napoleon***

Serving size: 1 slice

Servings: 8

Black Currant Tea Crème Brulée:

- 2 1/2 oz. black currant tea
- 3 oz. *The Perfect Purée Black Currant Puree*, thawed
- 1 qt. heavy cream
- 4 oz. sugar
- 4 oz. egg yolks, beaten

Method:

1. Simmer the black currant tea and *Black Currant* puree with the heavy cream for 2 minutes.
2. Remove mix from heat and strain.
3. Add sugar and egg yolk to the strained cream mixture. Heat until mixture reaches 180° F.
4. Once mixture reaches designated temperature, remove from heat, pour into large metal bowl and refrigerate for 12 hours.

White Chocolate Truffle:

- 1 qt. heavy cream
- 12 oz. white chocolate

Method:

1. Whip cream lightly.
2. Melt white chocolate and continue heating until very hot.
3. Rapidly combine cream and white chocolate.
4. Refrigerate for 30 minutes.

Napoleon:

- 36 circles of brick dough
- Black Currant Tea Crème Brulée
- White Chocolate Truffle
- Granulated sugar

Method:

1. Follow directions and cook 36 circles of brick dough.
2. When brick dough is cold, cover with a fine layer of white chocolate truffle. Place a second layer of brick dough over white chocolate truffle. Refrigerate for one hour.
3. Remove and cover with one layer of black currant tea crème brulée and top with last layer of brick dough. Refrigerate for 6 hours.
4. Remove and sprinkle sugar evenly over top layer of dough, caramelize with brulée iron, propane torch or hot broiler. Serve with black currant sorbet.

Black Currant Ice Cream

Servings: 8

Serving size: 1 cup

- 24 oz. light cream
- 24 oz. heavy cream
- 2 cups granulated sugar
- 16 oz. *The Perfect Purée Black Currant Puree*, thawed

Method:

1. Mix light cream, heavy cream and sugar in a medium saucepan. Bring ingredients to a boil, reduce heat and simmer for 3 minutes, stirring occasionally.
2. Remove pan from heat, stir in *Black Currant* puree, and allow to cool to room temperature.
3. Pour into ice cream maker and freeze according to manufacturer's directions.

Serving Suggestions:

This richly flavored ice cream is heavenly topped with fresh boysenberries or raspberries.

Black Currant-Grand Marnier Sauce

Yield: 6 oz.

- 8 oz. fresh orange juice
- 4 oz. demi-glace
- 3 oz. *The Perfect Purée Black Currant Puree*, thawed
- 2 oz. Grand Marnier or orange liqueur
- 1 tbsp. *The Perfect Purée Orange Zest*, thawed

Method:

1. In a sauce pot combine orange juice and demi-glace. Simmer until reduced by half.
2. Stir in *Black Currant* puree, Grand Marnier, and *Orange Zest*. Simmer mixture, stirring frequently, until reduced by half, about 15 minutes.
3. Strain sauce and pour into a bain marie to hold until serving time.

Serving Suggestions:

The sauce is perfectly designed for roasted, grilled or sautéed poultry, such as duck, chicken, game hens, pheasant, quail, or smoked turkey.