

# **Product Specifics**

**Ingredient List:** Blood orange juice concentrate, filtered water, fruit and vegetable juice for color, natural flavor.

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

Brix: 38.0 - 40.0 / pH: 3.0 - 4.0

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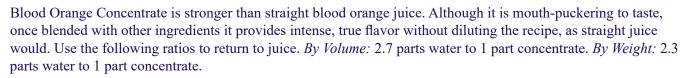
**Conversion:** 1- 30 oz. = 0.85 kg Net Wt. 1- 6/30 oz. case = 5.1 kg Net Wt. Approx. fl. oz. per jar = 24 fl. oz.

**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: Cream and butter

**Flavor Alternatives:** Other high acid fruits like *Passion Fruit Concentrate, Tamarind, Black Currant, Key Lime Concentrate* and *Meyer Lemon Concentrate* 

# **Dilution Information**



### Interesting...

The blood orange, with sweet, deep red colored flesh, was most likely the result of a mutation that occured in 17th century Sicily. In most varieties of blood oranges even the pulp and skin are slightly less sweet and more bitter than other orange varieties.

# Classic & Contemporary Uses

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

Flavor inspiration: Blood orange balsamic vinaigrette, blood orange zinfandel sauce, savory sauces with rich meat, creamy desserts or palate cleansing sorbets, ice tea, mimosas, martinis, cosmos, margaritas and other specialty cocktails.

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# Blood Orange Concentrate

Made from 100% blood oranges, this classic Sicilian ingredient offers a rich, deep orange-red color and citrus flavor base perfect for cocktails. vinaigrettes and desserts. It provides an aromatic, intense citrus flavor without diluting a recipe.

Nutrition FactsAbout 12 servings per containerServing size2 fl. oz (59mL)	
Amount per serving Calories	100
	% Daily Value
Total Fat 0g	0%
Sodium 5mg	0%
Total Carbohydrate 22	g 8%
Total Sugars 19g	
Protein 2g	
Calcium 40mg 4% •	Potas. 410mg 8%
Not a significant source trans fat, cholesterol, die sugars, vitamin D and in	etary fiber, added
*The % Daily Value tells you how serving of food contributes to a day is used for general nutrition	daily diet. 2,000 calories a

#### **Blood Orange Margarita**

Makes: 1 pitcher

- 4 oz. The Perfect Purée Blood Orange Concentrate, thawed
- 4 oz. simple syrup
- 8 oz. premium tequila
- 7 oz. Triple Sec
- 6 oz. Sweet and Sour Mix

#### Method:

- 1. Combine all ingredients into a pitcher.
- 2. Pour 6 oz. of mixture into shaker and shake well with ice for 20 seconds.
- 3. Pour over ice-filled margarita glass and garnish as desired.

#### Blood Orange-Zinfandel Glaze for Duck

Yield: 6 oz.

- 6 oz. The Perfect Purée Blood Orange Concentrate, thawed
- 1 oz. Canola oil
- 1 shallot, minced
- Bouquet Garni
- 16 oz. fruity red Zinfandel
- 2 tsp. aged balsamic vinegar
- 2 1/2 oz. honey
- 1/2 tsp. minced lemon zest

#### Method:

- In a medium saucepan, sauté shallot in oil for one minute. Add Zinfandel and Bouquet Garni. Reduce by 1/2 and remove Bouquet Garni.
- 2. Add Blood Orange concentrate, balsamic vinegar, honey and lemon zest. Reduce until glaze coats the back of a spoon.
- 3. Strain through a fine mesh sieve and cool.

#### Serving Suggestions:

Brush the glaze over the whole roast duckling repeatedly during the final 25 minutes of cooking. To make a sauce for the duckling, deglaze the roasting pan with 2 cups duck or chicken stock, add 3 oz. of glaze, strain and mound with butter.

## Blood Orange Creme Brûlée

Servings: 12

- 3 oz. The Perfect Purée Blood Orange Concentrate, thawed
- 6 egg yolks
- 2 oz. sugar
- 16 oz. heavy cream
- Oven dried light brown sugar as needed

#### Method:

- 1. Preheat oven to 350°F.
- 2. Mix the sugar and yolks thoroughly in a bowl.
- Heat the cream and Blood Orange concentrate to the scalding point. Remove the pan from heat and pour slowly into the yolk sugar mixture, stirring constantly. Strain the mixture through a fine mesh sieve and divide amoung 12 brulée forms or 3 ramekins.
- 4. Bake in a bath, loosely covered with foil or a sheet pan for 20 to 30 minutes or until set.
- 5. Remove forms or ramekins from the oven and cool to room temperature. Refrigerate until service.
- 6. To serve, sprinkle the top of each brulée with a thin even layer of sugar. Caramelize sugar with a blowtorch or place under a salamander until medium to dark brown.

# Blood Orange Vinaigrette

Servings: 16 (8 oz.)

- 3 oz. The Perfect Purée Blood Orange Concentrate, thawed
- 1 tsp. sugar
- 1/2 tsp. salt
- 5 mint leaves, minced
- 1 shallot, minced
- 2 1/2 oz. cider vinegar
- 5 1/2 oz. olive oil
- Freshly ground pepper to taste

#### Method:

- 1. Combine ingredients into a bowl and whisk thoroughly.
- 2. Transfer to a squeeze bottle or covered storage container and refrigerate until use.

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