

Key Lime Concentrate



Key Lime is truly a distinct citrus fruit. More aromatic than the more common Persian Lime, the fruit's popularity is due to its complex acidic flavor profile. Our Key Lime Concentrate captures these sublime flavor characteristics without added sugar or artificial ingredients.

Product Specifics

Ingredient List: Filtered water, key lime juice concentrate and natural lime flavor

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

Brix: 13.5 - 15.0 / **pH:** 2.0 - 2.7

Kosher: (U)

Conversion: 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: Mango, papaya, watermelon, mint and white chocolate

Flavor Alternatives: High acid fruits like *Passion Fruit Concentrate*, *Meyer Lemon Concentrate* and *Blood Orange Concentrate*

Dilution Information

Key Lime Concentrate is stronger than straight Key Lime juice. Although it is mouth puckering to taste, once blended with other ingredients it will not overpower a recipe and will remain true to the flavor of fresh fruit. A benefit of using a concentrated juice is that it will not dilute your recipe like a juice will. If you need to make juice, our Key Lime Concentrate can be diluted to single strength by using the following ratios. *By Volume:* 1.4 parts water to 1 part concentrate. *By Weight:* 1.3 parts water to 1 part concentrate.

Interesting...

The Key Lime (*citrus aurantifolia swingle*) is a specific variety of lime, native not to the Florida Keys, as its name implies, but of Southeastern Asia. Key Lime trees are short and bushy, usually no taller than twelve feet, and exceptionally thorny. It has a thinner rind than its hardier cousin, making it more difficult to grow, pick, transport, and store. The fruit is small (about the size of a walnut), round in size and greenish-yellow in color.

Classic and Contemporary Uses

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

Flavor inspiration: Key lime pie, key lime & coconut macaroons, cream sauces, salsas, sorbets, martinis, mojitos, margaritas, palomas, mai tais and fizzes.

Nutrition Facts

About 160 servings per container

Serving size 1 tsp (5mL)

Amount per serving

Calories 5

% Daily Value*

Total Fat 0g 0%

Sodium 0mg 0%

Total Carbohydrate 1g 0%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, total sugars, added sugars, 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.

Key Lime White Chocolate Parfait

- 2 oz. The Perfect Purée Key Lime Concentrate, thawed
- 1/2 oz. gelatin
- 1/2 cup water
- 3 egg yolks
- 1 1/2 cups milk
- 3 oz. sugar
- 2 cups heavy cream
- 8 oz. white chocolate, cut in small pieces
- 2 tbsp. sugar

Method:

1. Bloom gelatin in water, set aside.
2. Heat the milk and sugar in a saucepan to a scald.
3. Temper egg yolks with scalded milk mixture, then combine with remaining milk mixture and heat over a low flame stirring constantly to 170°F until the mixture coats the back of a spoon.
4. Strain mixture into a mixing bowl. While hot add in white chocolate, stirring until completely melted.
5. Whip heavy cream to soft peak.
6. Melt gelatin over a double boiler and add to the milk mixture, stirring until completely incorporated.
7. Add the Key Lime Concentrate to the milk mixture, stirring until completely incorporated.
8. Fold the heavy cream, one-third at a time, into the milk mixture.
9. Pour into a mold, individual molds, or parfait glasses
10. Refrigerate for at least two hours or until the filling is set.
11. To serve, un-mold if in a mold, and garnish with whipped cream and white chocolate curls.

Optional:

You can cut the gelatin in half if you are using a parfait glass or to layer in a cake as a filling and desire a looser, softer texture.

Key Lime Scallop Ceviche

Yield: 3 Pint

- 1/2 cup The Perfect Purée Key Lime Concentrate, thawed
- 1/2 tsp. garlic, minced
- 1 red onion, medium size, small dice
- 1 red pepper, small dice
- 1/2 English cucumber, small dice
- 1 jalapeño, minced
- 2 vine ripened tomato, medium size, small dice
- 1 cup cilantro leaves, chopped
- 2 tsp. salt
- 1 lb. sea scallops, sliced 1/4"

Method:

1. Combine all ingredients in a bowl and let marinate for one hour. Serve in Bibb lettuce leaves or with crisp tortillas.

Key Lime Margarita

Serving Size: 1 drink

- 1 1/2 oz. tequila
- 3/4 oz. Triple Sec
- 2 1/2 tsp. The Perfect Purée Key Lime Concentrate, thawed
- 1/4 oz. or 1 1/2 tsp. simple syrup
- 1 wedge key lime (use a regular lime if a key lime is not available)
- 1 tbsp. kosher salt

Method:

1. Rub the rim of a Rocks or a chilled Martini glass with the Key Lime wedge, and then coat the rim in Kosher salt.
2. Fill a cocktail shaker with ice.
3. Add in tequila, triple sec, Key Lime Concentrate, and simple syrup and shake well.
5. Strain into the prepared Rocks glass filled with ice or into the chilled prepared Martini glass.
6. Serve.
7. Optional: Serve with a curled zest of a key lime, half on the rim and half floating in the liquor.

Key Lime Pie

Yield: 1 - 9" Pie

Graham Cracker Pie Crust:

- 5 oz. graham crackers
- 1/4 cup granulated sugar
- 4 oz. butter, melted
- Pinch of salt

Method:

1. In a food processor with a blade put in all above ingredients and puree until just combined.
2. Press mixture evenly into a 9" pie pan and bake at 350°F for 10 minutes. Remove and cool.

Key Lime Filling:

- 1/2 cup The Perfect Purée Key Lime Concentrate, thawed
- 5 egg yolks
- 1/4 cup milk
- 14 oz. can sweetened condensed milk
- 1 drop green food coloring (optional, if you want the filling to be green)

Method:

1. In a mixing bowl, whisk the egg yolks until light in color.
2. Add the rest of the ingredients and whisk until smooth and combined.
3. Pour into pre-baked piecrust and bake at 350°F for 15 to 18 minutes until the mixture is firm when jiggled.
4. Remove and cool on a wire rack for 1 hour.
5. Serve room temperature or chilled with whipped cream.