Product Specifics

Ingredient List: Lychee, cane sugar, malic and ascorbic acids


Brix: 22.0 - 24.0 / pH: 3.6 - 4.0

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 = 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: Rose, vanilla, coconut

Flavor Alternatives: Other perfumy delicate fruit purees like White Peach and Pear

Interesting...

Lychees are oval and about the size of a walnut with a brittle, red peel. It is a fragrant, pearly-white to grayish or pinkish fruit that has a flesh that surrounds a single, inedible seed. The Lychee is considered the Rose of the fruit world.

Classic & Contemporary Uses

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

Flavor inspiration: Lychee vanilla pudding, lychee coconut custard pie, sorbets, glazes, smoothies, punches, mai tais, martinis, daiquiris, mojitos, collins, caiprinhas, and margaritas.

Nutrition Facts

About 13 servings per container

Serving size: 1/4 cup (65g)

Amount per serving

Calories: 60

% Daily Value*

Total Fat: 0g

0%

Sodium: 0mg

0%

Total Carbohydrate: 15g

5%

Total Sugars: 14g

Includes 6g Added Sugars 12%

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.
### Lychee & Vanilla Bean Ice Cream
Yield: 1 qt.

- 16 oz. The Perfect Purée Lychee Puree, thawed
- 10 oz. heavy cream
- 1 vanilla bean, seeds scraped
- 5 large egg yolks
- 1/4 cup granulated sugar

**Method:**

1. Place the *Lychee* puree, cream and vanilla bean (including the husk) in a 2 qt. saucepan. Bring the pot to a bare simmer over medium heat. Remove the pan from heat and cover for 5 minutes.

2. While the vanilla steeps in the cream mixture, combine the egg yolks and sugar in a bowl and whisk to combine.

3. While whisking constantly, temper 1/3 of the cream mixture into the egg yolks and sugar. Return the tempered mixture to the remaining cream mixture and heat over a medium low burner, stirring constantly until the custard coats the back of a wooden spoon.

4. Strain the custard into a metal container and cool in an ice bath.

5. Freeze the custard in a ice cream machine according to manufacturer’s instructions.

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### Lychee Ginger Sorbet
Yield: 32 oz.

- 14 oz. The Perfect Purée Lychee Puree, thawed
- 2 tsp. The Perfect Purée Ginger Puree, thawed
- 4 oz. water
- 14 oz. simple syrup

**Method:**

1. Place ingredients into a bowl and whisk thoroughly to combine.

2. Freeze in a sorbet maker according to manufacturer’s instructions.

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### Tea Smoked Duck with Lychee Glaze
Yield: 6 ducks

**Marinade:**

- 8 oz. The Perfect Purée Lychee Puree, thawed
- 1/2 tbsp. The Perfect Purée Lemon Zest, thawed
- 1 cup dark soy sauce
- 1/2 cup soy sauce
- 1 cup rice wine or dry sherry
- 1 cup sesame oil
- 1/2 cup brown sugar
- 8 cloves of garlic, minced
- 3 pieces of ginger, 1” diameter by 1/4” thick
- 2 tbsp. Chinese 5 spice powder
- 5 pieces star anise
- 2 cinnamon sticks
- 1/2 tbsp. ground black pepper
- 4 dried red chiles, like arbol
- 6 whole ducks

**Tea Smoking Mixture:**

- 3 tbsp. The Perfect Purée Lemon Zest, thawed
- 1/2 cup Asian loose tea
- 1 cup Jasmine rice
- 1 cup brown sugar
- 2 stalks of overnight lemongrass, cut into 1” pieces
- 1 oz. ginger
- 1 oz. garlic
- 1 tbsp. black peppercorns
- 2 tbsp. Szechuan peppercorns
- 2 tbsp. coriander seeds
- 1 cup smoking chips, soaked in water

**Method:**

1. Combine all of the ingredients for the marinade and set aside. Reserve 1/4 of the marinade for basting.

2. Marinate the ducks for a minimum of three hours up to a maximum of 5 hours.

3. Using the smoking mixture, smoke the ducks for one hour or until the desired smokiness is achieved.

4. Transfer to a roasting pan and roast the ducks at 350° F until the internal temperature of the leg reaches 155° F.

5. Allow the ducks to rest for 15 minutes before carving.