

Pink Guava

This tropical fruit has a distinctive velvety texture, aroma, and natural, sweet taste. Our Pink Guava puree is an all-round champion - it is as unique as the fresh fruit itself. Its beautiful pink color makes it an alluring base for ice cream and desserts, smoothies and cocktails, and savory sauces.



Product Specifics

Ingredient List: Pink guavas, cane sugar, malic acid

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

Brix: 20.0 - 22.0 / **pH:** 3.0 - 3.7

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: Shellfish, pork and ginger

Flavor Alternatives: Other full bodied tropicals like *Mango*, *Papaya*, and *Banana*

Nutrition Facts

About 13 servings per container	
Serving size	1/4 cup (64g)
Amount per serving	
Calories	60
	% Daily Value*
Total Fat 0g	0%
Sodium 0mg	0%
Total Carbohydrate 14g	5%
Dietary Fiber 1g	4%
Total Sugars 12g	
Includes 8g Added Sugars	16%
Protein 0g	
Potassium 120mg 2%	
Not a significant source of saturated fat, trans fat, cholesterol, vitamin D, calcium and iron.	
<small>*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.</small>	

Interesting...

Guava is believed to have originated in Southern Mexico. Guava is related to cinnamon, nutmeg, and cloves and is now widely grown in most all tropical regions.

Classic & Contemporary Uses

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

Flavor inspiration: Guava ginger roast pork, baby back ribs with guava glaze, bbq sauces, dressings, soufflés, sorbets, cakes, bon bons, smoothies, daiquiris, coladas, collins, mai tais, margaritas, mojitos and other tropical drinks.

Pink Guava Ice Cream

Servings: 8
Serving size: 1 cup

- 16 oz. The Perfect Purée Pink Guava Puree, thawed
- 24 oz. heavy cream
- 24 oz. light cream
- 1 1/2 cups granulated sugar

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 Pink Guava puree, and allow to cool to room temperature.
3. Pour into ice cream maker and freeze according to manufacturer's directions.

Serving Suggestions:

Serve this delicately flavored ice cream sprinkled with toasted fresh coconut or toasted almonds.

Pink Guava-Ginger Barbecue Sauce

Yield: 24 oz.

- 16 oz. The Perfect Purée Pink Guava Puree, thawed
- 1 tbsp. The Perfect Purée Ginger Puree, thawed
- 1/4 cup minced onion
- 1 tbsp. olive oil
- 2 oz. honey
- 1/4 cup packed light brown sugar
- 2 tbsp. white wine vinegar
- 2 tbsp. mango chutney
- 1 tbsp. barbecue seasoning
- 1 tbsp. Worcestershire sauce
- 1 tbsp. tomato paste
- 1/2 tsp. salt
- 1/8 tsp. white pepper

Method:

1. In a medium saucepot heat oil; add onion and sauté until tender.
2. Stir in Pink Guava puree, honey, brown sugar, vinegar, chutney, barbecue seasoning, Worcestershire sauce, tomato paste, Ginger puree, salt, and pepper. Bring mixture to a boil; remove from heat.
3. Cool to room temperature, cover and refrigerate until needed as an all-purpose barbecue sauce.

Pink Guava Margarita

Servings: 1 drink
Serving size: about 12 oz.

- 2 1/2 oz. The Perfect Purée Pink Guava Puree, thawed
- 1/2 oz. Grand Marnier
- 1 oz. premium tequila
- 1 1/2 oz. sweet & sour mix
- 1/4 wedge of lime
- Margarita salt
- 1 cup ice cubes

Method:

1. Prepare margarita glass rim with lime and salt.
2. Put ice into shaker, add tequila.
3. Add remainder of ingredients.
4. Shake vigorously and pour into prepared margarita glass.
5. Garnish with lime wedge.

Option:

Blended margarita – place all ingredients into a blender and blend until smooth.

Pink Guava Beurre Blanc

Yield: 10-12 oz.

- 4 oz. The Perfect Purée Pink Guava Puree, thawed
- 1 tsp. The Perfect Purée Lemon Zest, thawed
- 4 oz. dry white wine
- 2 large shallots, minced
- 8 oz. cold butter, cubed
- Salt to taste
- White pepper to taste

Method:

1. Combine the white wine, shallot, Pink Guava and Lemon Zest in a 1 qt. saucepan. Bring the pan to a simmer and cook for 5 minutes, or until the mixture is reduced to 1/4 cup. Remove the pan from heat and allow it to cool to 140°F.
2. Over very low heat, whisk the butter into the reduction one ounce at a time to form a stable emulsion.
3. Remove the pan from heat, season with salt and white pepper to taste.
4. Keep the sauce warm in a bain marie until service.

Serving Suggestion:

This sauce is best paired with fish and shellfish.