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The Perfect Puree Sweet Ginger Puree 38 Ounce Jars - 6 per Case



Finely Minced Young Ginger Blended with Sugar

Rating: Not Rated Yet

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Description

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Features: Our ginger is made from young rhizomes that are naturally sweet, not fibrous or bitter. Finely minced and mixed with sugar, this ingredient is ideal in desserts and pastry applications as well as spicy savory dishes that benefit from a sweetened ginger. Preparation and Cooking: Ready to Eat - Thaw and store product below 40F. Stir before use. Each jar attaches to a standard bar pour spout. Serving Suggestions: Use in cocktails, non-alcoholic offerings, desserts, confections, ice cream, savory sauces, vinaigrettes and much more. Flavor inspiration: Curry ginger chicken, sesame ginger salmon, sauces, chutneys, marinades, broths, cakes, crème brulees, cookies, tarts, mules, lemonades, teas, toddys, martinis, punches and fizzes. Storage: Keep Frozen until ready to use. Shelf life of frozen is 24 months from manufacture date. Once thawed, keep refrigerated at or below 40F. Shelf life of thawed product is 7 to 10 days when stored at 40F. Features and Benefits (Consumer or Base GTIN: 00675191440807) Features: Our ginger is made from young rhizomes that are naturally sweet, not fibrous or bitter. Finely minced and mixed with sugar, this ingredient is ideal in desserts and pastry applications as well as spicy savory dishes that benefit from a sweetened ginger. Preparation and Cooking: Ready to Eat - Thaw and store product below 40F. Stir before use. Each jar attaches to a standard bar pour spout. Serving Suggestions: Use in cocktails, non-alcoholic offerings, desserts, confections, ice cream, savory sauces, vinaigrettes and much more. Flavor inspiration: Curry ginger chicken, sesame ginger salmon, sauces, chutneys, marinades, broths, cakes, crème brulees, cookies, tarts, mules, lemonades, teas, toddys, martinis, punches and fizzes. Storage: Keep Frozen until ready to use. Shelf life of frozen is 24 months from manufacture date. Once thawed, keep refrigerated at or below 40F. Shelf life of thawed product is 7 to 10 days when stored at 40F.