

Banana Plum Wine Ginger Glaze

	Batch		10.00	
Ingredients	Finished Weight lbs.	Finished (%)	Batch Size lbs.	Batch Grams
Unsalted Butter	30.650	15.82	1.582	717.60
Fresh Minced Shallots	7.940	4.10	0.410	185.90
Fresh Minced Ginger	3.960	2.04	0.204	92.71
Chiquita Banana Purée Extract	1.220	0.63	0.063	28.56
Mirepoix Base	7.820	4.04	0.404	183.09
Plum Wine	94.860	48.96	4.896	2220.94
Water	41.170	21.25	2.125	963.91
Chili Garlic Sauce	6.120	3.16	0.316	143.29
Total:	193.74	100%	10.00	4536.00

To Prepare:

1. Melt butter in saucepan over medium heat.
2. Add ginger and shallots and sauté 1-2 minutes.
3. Add vegetable base and remaining ingredients.
4. Increase heat to medium high and simmer until mixture reduces by half.



natural extracts

