



Mango Sweet Potato Bisque

A creamy, sweet potato bisque with a hint of mango and passion fruit

Featuring: 2610 Coconut Water Concentrate, 2200 Coconut Cream, 5000 Passion Fruit Juice, 9450 Mango Concentrate

Formula

Ingredients

Percent (w/w)

Formula #7000 Coconut Water Stock	37.76%
Sweet Potato Puree	35.87%
9450 Aseptic Mango Concentrate, Totapuri	9.73%
Onion	7.08%
Coconut Oil	3.01%
2200 Aseptic Coconut Cream, No Stabilizers	2.18%
5000 Frozen Passion Fruit Juice, NFC	1.87%
Garlic	1.32%
Salt	0.61%
Nutmeg	0.27%
Oregano	0.09%
Ginger Powder	0.08%
White Pepper	0.08%
Thyme	0.05%
Total	100.00%

Directions

1. Prepare Formula #7000 Coconut Water Stock (formula below), prior to making Formula #7009: Mango Sweet Potato Bisque.
2. Measure all ingredients. Heat coconut oil in a small stock pot on medium-high heat. Mince garlic and onions. Add to stock pot once coconut oil has melted. Sauté until fragrant.
3. Deglaze the pan with some of the prepared coconut water stock and add all of the spices. Sauté for 2-3 more minutes.
4. Add 9450 Totapuri Mango Concentrate, sweet potato puree, 5000 Passion Fruit Juice, 2200 Coconut Cream, and remaining coconut water stock.
5. Bring to a boil and reduce to a simmer. Simmer for 30-35 minutes, stirring occasionally.
6. Garnish with roasted sunflower seeds and/or cilantro. Serve warm.

Technical Data

pH: 4.32

Percent Fat from Coconut Cream and Coconut Oil: 3.51%



Formula #7000 Coconut Water Stock

A vegan, plant-based alternative to chicken stock made with aromatic herbs, spices, and coconut water.

Featuring: 2610 Coconut Water Concentrate

Formula

Ingredients

	Percent (w/w)
Water	63.05%
White Onion	8.98%
Carrots	7.57%
Leeks	7.25%
Celery	6.31%
2610 Frozen Coconut Water Concentrate	4.16%
Garlic Cloves	0.79%
Parsley	0.79%
Fennel Seeds	0.47%
Black Peppercorns, Whole	0.47%
Bay Leaves	0.16%
Total	100.00%

Directions

1. Weigh all ingredients. The vegetables and herbs will need to be cut into different sizes.
 - Carrots, Celery, Leeks, White Onion: 1/2" dice
 - Garlic: 1/4" dice
 - Parsley: Chiffonade
 - Black Peppercorns, Fennel Seeds: Crushed in mortar and pestle
2. After the vegetables and herbs have been prepared, combine the water, 2610 Coconut Water Concentrate, carrots, celery, leeks, onions, and garlic to a stock pot. Bring the mixture to a boil.
3. Once the mixture is boiling, add the black peppercorns and fennel seeds. Depouillage to remove any impurities and reduce to a simmer.
4. Once simmering, add the parsley. Continue to simmer for one hour.
5. Remove the stock from heat and strain to remove all vegetables, herbs, and spices.
6. Once strained, the stock can be used as a flavorful base ingredient for soup.

Technical Data

pH: 5.89

Brix: 4.5°

Disclaimer

The formulas created by iTi Tropicals Innovation Department are for creative and inspirational purposes only. While formulas are created and tested at iTi, individual results of preparation may vary.

Nutritional information provided is strictly for informational purposes and we cannot guarantee the accuracy of these figures. Be advised that some formulas may contain allergens.

Formulas are not tested for any technical data aside from pH, Brix, and in some cases, juice content. It is up to the discretion of the user to validate any information provided including but not limited to, technical and nutritional data, potential shelf-life, and storage requirements of the finished formula.