



PISTACHIO PRALINE 60%

TRADITIONAL PRALINE

INGREDIENTS

This praline contains 60% pistachios carefully chosen for their aromatic features.

AROMATIC PROFILE

The initial taste is sugar but real pistachio flavour soon comes through. Our gentle roasting process brings hints of honey to the aftertaste.

Sweetness

Low Medium High

Nut flavour

Low Medium High

Roasted flavour

Low Medium High

TEXTURE

smooth texture

- Colour: light green
- Grain size: $\leq 60 \mu\text{m}$



TECHNICAL INFO

Composition

Pistachio

60%

Sugar

39.5%

Ingredients

Pistachios, Sugar, Sunflower oil

Shelf life

- 12 months after the production date
- 3 months after opening

Packaging

- Plastic tub 1 kg
- Samples 100 g



Storage

12°C/20°C away from light

Allergens

Nuts.



ORIGIN:

We've chosen the pistachios in this praline for their flavour and aroma qualities. Their provenance may vary depending on the year to lock in the end product's aromatic consistency.

The manufacturing process strikes the right aromatic balance between sweetness and nutty freshness.

This praline is designed to use as a filling for less sweet confectionery and pastries.

RECIPE IDEAS

Recipes by Pierre Mathieu - PM Pâtissier Bordelais.



PISTACHIO CRÉMEUX

Excerpt from the "Chocolate and pistachio variations" recipe

Cream	200 g	39 %
Gelatin	2 g	-
Cold water	12g	2 %
PISTACHIO PRALINE 60%	200 g	39 %
PURE PISTACHIO PASTE 100%	100 g	19 %
Total	514 g	100 %

- Bring cream to the boil. Add pre-soaked gelatin.
- Cool to 40°C and pour onto praline and pistachio paste in the blender.
- Refrigerate once smooth.

PISTACHIO CRISP

Excerpt from the "Chocolate and pistachio variations" recipe

Pecan nuts	135 g	27 %
Feuillantine	45 g	9 %
DIVO™ CHOCOLATE 40%	90 g	18 %
PISTACHIO PRALINE 60%	180 g	36 %
Pistachios	45 g	9 %
Fleur de sel	2 g	-
Total	497g	100 %

- Melt Divo™ couverture chocolate 40% in a bain-marie.
- Add pistachio praline followed by the remaining ingredients (crush nuts beforehand).
- Spread 0.8cm thick between two guitar sheets.
- Cut into Ø 3cm rounds.
- Set aside.

WHAT SETS THE PISTACHIO PRALINE 60% APART?

- A good pistachio flavour.
- A silky texture.

CHOCOLATERIE DE L'OPERA
846 Chemin du Barret 13160 Châteaurenard France
Tel. : + 33 4 90 87 00 10
www.chocolateriedelopera.com | info@chocolateriedelopera.com

