



PURE HAZELNUT PASTE

PURE DRIED FRUIT PASTE

INGREDIENTS

This hazelnut paste is made solely from PGI (Protected Geographical Indication) Piedmont Hazelnuts.

AROMATIC PROFILE

An outstanding hazelnut flavour elevated by subtle roasted notes. The result is a powerful nutty flavour and well-balanced paste.

Sweetness

Low Medium High

Nut flavour

Low Medium High

Roasted flavour

Low Medium High

TEXTURE

smooth texture

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



TECHNICAL INFO

Composition

Hazelnuts

100%

Ingredients

Product made solely from Piedmont Hazelnuts

Shelf life

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

Storage

12 °C / 20 °C away from light

Packaging

- Plastic tub 1 kg
- Plastic tub 5 kg
- Samples 100 g



Allergens

Shell fruits, milk, soya, gluten, eggs



ORIGIN

ITALY

Region: PIEMONTE

Profile: TONDA GENTILE

TRILOBATA TYPE

We use hazelnuts with the Protected Geographical Indication to make this outstanding hazelnut paste. This hazelnut is primarily grown in the Province of Cuneo deep in the Piedmont Langhe famous for its expertise in growing and harvesting hazelnuts. Its appearance (round and uniform) and smooth flavour are world-renowned. A meticulous quality procedure applies to its production to provides us with a first class end product.



RECIPE IDEA

Recipe by Thierry Bamas - Meilleur Ouvrier de France 2011, Frozen Desserts World Champion 2010

PRALINE CRISP

Excerpt from the Panama dessert recipe



Almond crumble	430 g	29 %
Feuilletine flakes	210 g	14 %
HAZELNUT PRALINE 50%	280 g	19 %
PURE HAZELNUT PASTE	260 g	17 %
CLARIFIED COCOA BUTTER	215 g	14 %
TANNÉA™ 43% COUVERTURE	170 g	11 %
Total	1500 g	100%

- Melt clarified cocoa butter and Tannéa™ milk couverture together at 60/65°C.
- Pour on top of the crumble, feuilletine, hazelnut paste and praline mixture.
- Gently combine and pour onto a frame (582 x 385 x 3.5cm) lined with a guitar sheet.

WHAT SETS THE PURE HAZELNUT PASTE APART?

- The real taste of hazelnuts - with no added sugar.
- A label that guarantees the hazelnuts' origin and standard.
- A well-balanced and deliciously nutty end product.
- A smooth texture with a small grain size.

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

