

# PURE HAZELNUT PASTE

PURE DRIED FRUIT PASTE



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** 

#### **Nut flavour**

#### **Roasted flavour**

Medium High

Medium High

Medium

# **TEXTURE**

#### smooth texture

- · Colour: brown
- Grain size: ≤ 60 µm



# TECHNICAL INFO

#### Composition

Hazelnuts

100%

**Ingredients** 

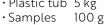
Product made solely from Piedmont Hazelnuts

#### Shelf life

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

#### **Packaging**

- · Plastic tub 1 kg
- · Plastic tub 5 kg





#### **Storage**

12 °C / 20 °C away from light

# Allergens

Nuts.



# ORIGIN

ITALY

Region: PIEDMONT

Profile: TONDA GENTILE

TRILOBATA TYPE

We use hazelnuts with the Protected Geographical Indication to make paste. this outstanding hazelnut 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.

### PRALINE CRISP

Excerpt from the Panama dessert recipe



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

- 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?

CHOCOLATERIE DE L'OPERA

846 Chemin du Barret 13160 Châteaurenard France

Tel.: + 33 4 90 87 00 10

www.chocolateriedelopera.com | info@chocolateriedelopera.com





