



PURE PISTACHIO PASTE

PURE DRIED FRUIT PASTE

INGREDIENTS

The pistachios that go into this outstanding paste have been chosen for their flavour profile and aromatic consistency.

AROMATIC PROFILE

This paste is intense yet balanced with a crisp pistachio flavour elevated by roasting. You can taste little grains of salt and it has a lovely aftertaste.

Sweetness

Low Medium High

Nut flavour

Low Medium High

Roasted flavour

Low Medium High

TEXTURE

smooth texture

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



TECHNICAL INFO

Composition

Pistachio

100%

Ingredients

100% pistachio

Shelf life

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

Storage

12°C/20°C away from light

Packaging

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



Allergens

Nuts.



ORIGIN

The ingredients chosen for this pistachio paste have no specific origin but do have fairly strong aroma and flavour qualities to produce a high end product.

The manufacturing process strikes the right aromatic balance between sweetness and pistachio flavour.

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

RECIPE IDEA

Recipe by Fabien Déal - KKO Concept.

PISTACHIO CAKE



Yolks	238 g	20 %
PURE PISTACHIO PASTE	85 g	7 %
35% Cream	175 g	15 %
Sugar	325 g	28 %
Butter	77 g	7 %
Rice flour	260 g	22 %
Baking powder	7 g	1 %
Total	1167 g	100 %

- Melt butter and leave to cool.
- Add all the ingredients to the blender and blend.
- Bake at 160°C.
20 minutes for single servings and 35 minutes for large cakes.

WHAT SETS THE PURE PISTACHIO PASTE APART?

- A product with very high aromatic quality.
- The real flavour of pistachio.

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