



# 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 %
<b>PURE PISTACHIO PASTE</b>	<b>85 g</b>	<b>7 %</b>
35% Cream	175 g	15 %
Sugar	325 g	28 %
Butter	77 g	7 %
Rice flour	260 g	22 %
Baking powder	7 g	1 %
<b>Total</b>	<b>1167 g</b>	<b>100 %</b>

- 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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