

# CHESTNUT PASTE TIN 900g

Based in the Ardèche Region, **CONCEPT FRUITS** has cultivated the passion for chestnuts since 1975. We respect traditional recipes while continuously looking to innovate.



Our chestnut paste is made exclusively using the best chestnut varieties. Its distinctive flavor comes from the high grade chestnuts and the quality of the sugar used.

Malleable, it is appreciated by pastry chefs and is used for making many diverse desserts.

## Advantages :

- The only chestnut paste on the market with 68 % of chestnuts
- A natural paste without any additives
- A recipe low in sugar : no vanilla, no glucose syrup, no candied chestnuts that highlights the true taste of chestnuts
- A velvety texture with no lumps allowing the paste to be worked without adding excessive fat.

## USES

The Chestnut Paste is used as an ingredient for:

- |                               |              |              |
|-------------------------------|--------------|--------------|
| • Mont-Blanc                  | • Tiramisu   | • Cake       |
| • Chocolates                  | • Puddings   | • Ice Creams |
| • Vermicelli chestnut dessert | • Mousses... |              |

Recipes and suggestions : [www.rogerdescours.fr](http://www.rogerdescours.fr)

## RECIPE IDEAS



## PACKAGING / PALLETIZATION / SHELF LIFE

|                     |                                  |                                                                                                           |
|---------------------|----------------------------------|-----------------------------------------------------------------------------------------------------------|
| Carton of 12 x 900g | 104 cartons per pallet 100 x 120 | 36 months at room temperature<br>After opening refrigerate and use within 5 days in its original package. |
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