



# Pistachio the green kernel



## Pistachio : The green kernel!

The success of this delicious nut began in Antiquity, to become today one of the most cherished nuts for gourmets.

Today, pistachios are grown in areas with hot and dry climates such as California, Turkey and Iran. Sicily also produces pistachios of high quality but in more limited quantities.

When the kernel is matured, the shell naturally opens and so harvesting can begin.

Pistachios contain about 50 % fat, (90 % unsaturated), 23 % proteins and 13 % carbohydrates. For this reason, it is one of the nuts which is lowest in fat!

It also contains vitamin B, magnesium, tocopherol, (vitamin E). In addition pistachio fibres contain other essentials nutrients.

The sweet intense taste of pistachio guarantees a fantastic tasty experience and the bright green brings a touch of colour to your creations and assortments.

## Our knowledge in pistachio pastes

For 50 years, we've selected pistachios from only the very best origins with the best health and safety procedures to guarantee that our pistachio pastes are of a high quality and have a unique taste.

After this quality selection, pistachios are roasted and ground to obtain our famous pure pistachio pastes, produced in our workshops in Yssingeaux, France.

Next our flavourists create flavours and colourings, therefore we are able to produce prepared flavoured and/or coloured pistachio pastes, if necessary, to bring a colour, a typicality or enhance a specific flavouring profile.

Carefully mix with our pure pastes, with the addition of sugars if requested, these additions to our prepared pastes insure the success of our pistachio compounds and offer a wide range of flavouring solutions corresponding to your applications and your needs.

## Sevarome pistachio pastes :

A wide range for all applications

### **PURE PISTACHIO PASTE** roasted :

Contains between 99% and 100% of fruit

- ✓ Pure paste, **Sicily** origin : slightly roasted for a unique taste and a bright green colour.
- ✓ Pure paste **California** origin : perfectly roasted for a distinct taste and a green amber colour.

Other origins on request.

Dosage: 30 g per kilo in the mix

Packaging: 5kg bucket and 1kg box

Shelf life: 12 months

### **PISTACHIO COMPOUNDS :**

The pure paste is carefully mixed with one or several ingredients : sugar, flavouring and/or colouring. The colour impacts the aromatic profile. Texture of those compounds is homogeneous and easy to use.

Several flavouring profiles are available :

- ✓ Profile : pistachio sweet almond, liquor
- ✓ Profile: pistachio bitter almond
- ✓ Profile: roasted pistachio
- ✓ Profile: warm pistachio, tonka bean
- ✓ Profile: matured pistachio, oily

Use level : 30 to 60 g per kilo in the mix

Packaging: 5kg bucket and 1kg box

Shelf life: 12 months

### **PISTACHIO FLAVOUR IN PASTE :**

Economic solution

- ✓ Profile: sweet pistachio, slightly coconut tasting pulp.

Use level : 60g per kilo of mix

5kg bucket and 1kg box

Let us know your request for specific pistachio products or questions about regulations.

Also available Halal, Kosher pistachio pastes,



## Ganache

### pistachio – milk chocolate

By Bruno Montcoudiol

MOF, World Champion of Pastry

#### For 500 g of ganache :

- 110 g Cream 35%MG
- 30 g Inverted sugar
- 10 g Powdered sorbitol in **DIV3101**
- 280 g Milk chocolate coating 35%
- 40 g Butter
- 30 g Pistachio paste **PFS4295**

- ✓ Bring the cream and inverted sugar to a boil.  
Add the pistachio paste **PFS4295**
- ✓ Add the sorbitol **DIV3101**
- ✓ Pour a part of this mix over the chocolate, previously melted at 35/40°C, and mix to obtain an emulsion.
- ✓ Add the remaining cream to the emulsion.
- ✓ At 35°C, add diced butter
- ✓ Pour into a mould
- ✓ Leave to solidify 24 to 36 hours at 17°C and 60% d'hygrometry.
- ✓ Coat a first time before cutting into pieces of ganaches.
- ✓ Leave to dry for 12 hours before coating.
- ✓ Coat with milk chocolate.