

NUT GRANULES

We have created a versatile range using the **finest nuts**, perfect for **ice cream parlours, patisseries, restaurants, and cafes**. Our roasted and praline granules are meticulously selected by skilled hands in our Rossana (CN) facilities, following a traditional Piedmontese recipe.

The final touch that turns every creation into a masterpiece



TOASTED HAZELNUT
Granules and Large
Granules



25% PRALINE
PISTACHIO
Granules



30% PRALINE ALMOND
Slivers



50% CARAMELISED
HAZELNUT
Granules

Ideal for: **fillings, semifreddos, gelato toppings, coating gelato sticks, and garnishing coffees and aperitifs**



patisserie

MANDORLINI VEGAN & GLUTEN FREE

recipe by Maestro
Gabriele Vannucci

- 380 g ▶ buckwheat
- 140 g ▶ almond flour
- 2 g ▶ salt
- 3 g ▶ lemon zest
- 180 g ▶ margarine
- 100 g ▶ sugar
- 60 g ▶ water
- 135 g ▶ 30 % **praline almond slivers**

In a planetary mixer with the paddle attachment, beat the margarine with the salt, sugar, and lemon zest until creamy. Add the almond flour and buckwheat, then gradually add the water to achieve the right consistency. Finally, mix in the **30% praline almond slivers**.

Spread the mixture onto a baking tray within a 40 x 30 cm frame, 3 cm high, and refrigerate overnight. Cut the chilled mixture into strips and then slice into 3 mm thick pieces. Bake on a perforated baking sheet with a perforated mat at 175°C until they turn a hazelnut colour.



gelateria

SEMIFREDDO WITH PRALINE ALMONDS

recipe by Maestro
Gabriele Vannucci

- 150 g ▶ cream
- 60 g ▶ honey
- 150 g ▶ dark chocolate shavings
- 100 g ▶ **30% praline almond slivers**
- 120 g ▶ egg white
- 60 g ▶ sugar

Heat the sugar and honey in a saucepan until they reach 118°C. Meanwhile, place the egg whites in a planetary mixer and start whisking at the lowest speed. When the syrup is ready, slowly pour it over the egg whites and increase the speed, whisking until completely cooled.

Whip the cream separately, then gently mix it into the egg-white mixture, taking care not to deflate it. Add the chocolate shavings and the **30% praline almond slivers**. Pour the mixture into moulds and leave to cool in a blast chiller.



cafe

CAPPUCCINO WITH PRALINE PISTACHIO GRANULES

recipe by Maestro
Stefano Renzetti

- 1 ▶ cup of espresso coffee
- 200 ml ▶ whole milk
- to taste ▶ **25% praline pistachio granules**

Pour the espresso into a cup. Separately, froth the milk and remove any excess bubbles. Moisten the rim of the cup with a bit of the frothed milk and press some pistachio granules onto the rim. Then, pour the frothed milk into the cup and serve, making sure to sprinkle a few **25% praline pistachio granules** on the foam's surface. Add cocoa if desired.

