

Praline (nougat) pastes

Praline pastes consist of a maximum of 50 per cent sugar and roasted, refined hazelnuts or almonds, either with or without addition of cocoa solids. Dark praline pastes contain cocoa mass and cocoa butter, light praline pastes contain cocoa butter only. The water content is practically nil (moisture and contact with water spoils the quality). No fats are added apart from cocoa butter.



Praline pastes are used for:

All kinds of finished products, similar to marzipan products, such as bars and cubes, especially in layers or rolled up with marzipan; also as a filling for chocolates, sweets and biscuits, and to add taste to butter cream, etc. Sometimes icing sugar may also be mixed in, but no more than 500 grams of icing sugar may be used per kilogram of nougat mixture. As the more or less firm consistency of praline pastes is due to their cocoa butter content, they are sensitive to temperature changes, just like chocolate. Once melted, they have to be subjected to a special cooling procedure (called "tempering") in order to regain their attractive, uniquely smooth texture.

Storage

Cool at max. 18 °C, dark, dry
Relative air humidity: max. 60 %

Firm praline pastes for cutting

NND HAZELNUT PRALINE, DARK

Has a balanced hazelnut and chocolate taste.

NNH HAZELNUT PRALINE, LIGHT

Tastes purely of roasted hazelnuts.

NNEH HAZELNUT PRALINE, EXTRA LIGHT

A particularly light praline made from slightly roasted hazelnuts.

MNH ALMOND PRALINE, LIGHT

Roasted almonds give this product an exquisite flavour.



The following qualities sell particularly well as cut-and-weigh retail articles, packed in 2.5-kilogram packages, wrapped in aluminium foil:

NNSA LAYERED HAZELNUT PRALINE

This article consists of alternate layers of very light and dark nougat. Available in 2.5-kilogram blocks in aluminium foil only

NNKAD HAZELNUT NOUGAT, DARK, WITH WHOLE HAZELNUTS

Roasted whole hazelnuts are mixed into the paste before setting. The 2.5-kilogram blocks are packed in aluminium foil for cut-and-weigh counter sales.

NNKAH HAZELNUT NOUGAT, LIGHT, WITH WHOLE HAZELNUTS

Roasted whole hazelnuts are mixed into the paste before setting. The 2.5-kilogram blocks are packed in aluminium foil for cut-and-weigh counter sales.

Soft praline pastes

Praline pastes with a reduced content of cocoa butter, so that they remain viscous and do not require tempering.

NNDW SOFT HAZELNUT NOUGAT, DARK

NNHW SOFT HAZELNUT NOUGAT, LIGHT