



# Line Selezione



Recipes by Roland Zanin

## Line Selezione Chestnuts



The chestnut lines were born thanks to the strong tradition of candying consistent with the corporate philosophy aimed at the pursuit of quality.

**Whole Chestnuts in syrup** selected for colour, large, medium and small size;

**Dry crumbed chestnuts:** top quality chopped fruit;

**Glazed Chestnuts for baking**, whole fruit drained and rolled up, ready for sale;

**Chestnut paste**, made from steamed peeled chestnuts;

**Chestnut cream** ideal for ripple ice cream.



### ✓ Advantages

Fresh fruit without preservatives.

### 🍷 Inspiration

Cake decoration (Mont Blanc), pastries, ice cream.

### 🌡 Storage

**Chestnut in paste (bags):** 6 months in a cool, dry place after opening keep in the fridge 12 months at 0-4 ° C.

**Chestnut paste (cans):** 48 months in a cool, dry place after opening 7 days in the fridge.

**Glazed chestnuts:** 3 months in a cool, dry place.

**Chestnut cream:** 24 months in a cool, dry place.

**Scraps of dried chestnuts:** 36 months at -18°C;

8 months at 5°C.

**Scraps of chestnuts:** 36 months at -18 ° C; 8 months at 5 ° C; 3 months in a cool, dry place.

### 📦 Packaging

**Chestnuts in syrup:** 2 cans of 6/5,8 kg (4/3,5 kg of fruit dry weight).

**Chestnut crumbs:** 1 5kg boxes.

**Chestnut paste:** 2 bags of 2,5 kg.

**Chestnut paste:** 6 cans of 1 kg.

**Chestnut cream:** 2 cans of 3 kg.

**Chestnuts for baking:** 4 trays of 900 g.

### Chestnuts in syrup

Piedmont Chestnuts Giant Gourmet, Large, Medium

Large, Medium "Della Reggia" Chestnuts

Small chestnuts,

Selected Chestnut Crumbs

### Dry chestnuts

Chestnut crumbs 1

Chestnut paste

Chestnut cream

### Glazed chestnuts

Chestnuts for baking



Chestnut crumbs 1



Chestnut paste



Chestnut cream



Chestnuts for baking