



**PARIANI**

*Ricerca ed Eccellenza*



**NUTS**

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# NUTS: THE PARIANI SUPPLY CHAIN

**Short** and trusted supply chains are essential to ensuring **high-quality** raw materials and **transparency** for consumers. This is Pariani's **mission**. That is why a lot of time has been spent over the years on building supply chains **linking fields to professional laboratories**. The actors in Pariani's supply chains are the **farmers** with their know-how, genuine repositories of **unique** and time-tested knowledge, who guarantee the quality and availability of raw materials.

The first step was taken with **"PGI Piedmont Hazelnuts"**, universally recognized as the best in the world. In the Pariani supply chain, a group of farms gives its entire harvest exclusively to the company, which is then subjected to the **Pariani Technical Specifications**, defining the **standards of "good agricultural practice"** and setting the quality and sensory requirements for each batch, with standards even stricter than those contained in the ministerial specifications for "PGI Piedmont Hazelnuts".

The same attention is given to **"PDO Bronte Green Pistachios"** in **Sicily**. Pariani is on the board of directors for PDO Bronte Green Pistachios and the "PGI Piedmont Hazelnut" Consortium.

## PARIANI CULTIVARS



## AVAILABLE FORMATS

- Whole, raw
- Whole, roasted, and peeled
- Grains (different calibers)
- Flour

Pariani is a Piedmontese company that started its operations in 2010 with the production of a Hazelnut Oil using an innovative cold-pressing system, developed in collaboration with the Faculty of Agriculture in Turin.

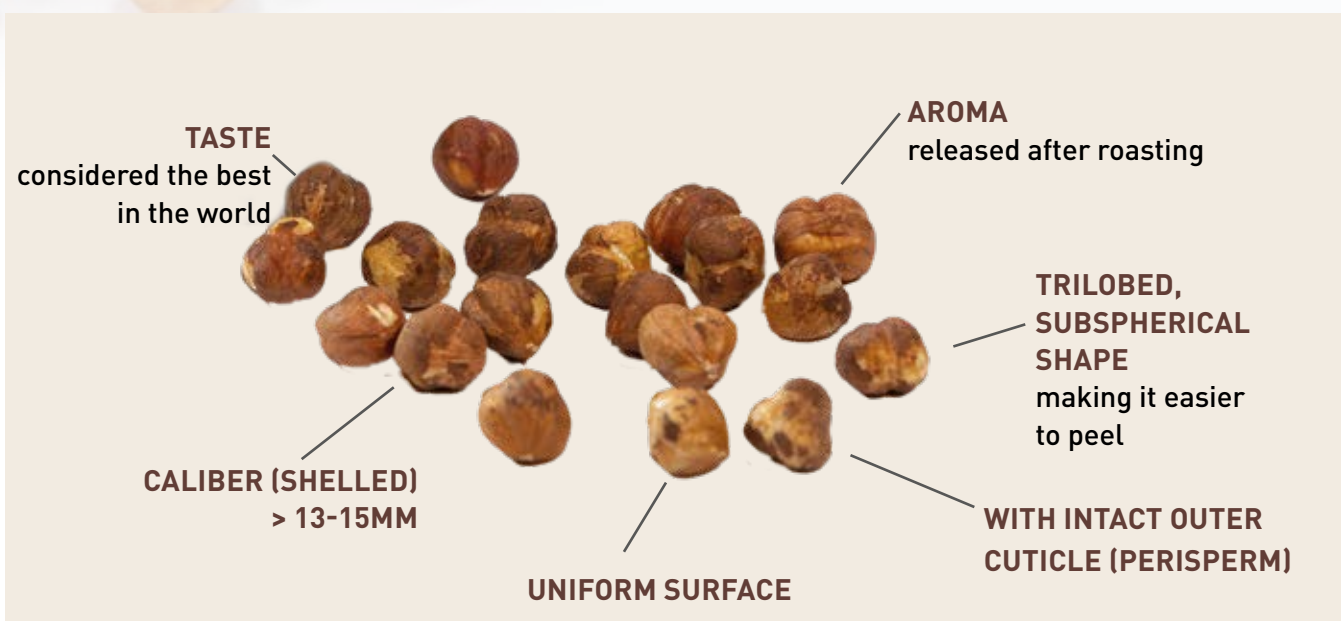
The company's motto is "Research and Excellence", because its mission is not only to achieve high quality, but also to focus on unusual or novel ingredients and products to satisfy the most demanding palates and the most creative recipes. Over the years, an entire range of nut derivatives, strictly of Italian origin and selected by producers who are part of the Pariani supply chain, has arisen: oils, grains, flours, partially de-fatted flours, pure pastes, spreadable creams.

The catalog was then expanded to include a wide range of candied and semi-candied nuts and fruit, natural essences and finished products, and other specialties from the best raw material-producing countries, which are then processed by Pariani.

The cultivar of the “PGI Piedmont Hazelnut” is the TGT (Tonda Gentile Trilobata) hazelnut variety. When this cultivar is grown in Piedmont, complying with the standards set forth in the PGI Piedmont Hazelnut technical specifications drawn up by the Consortium, it can then be certified and labeled “PGI Piedmont Hazelnut”.



## HOW TO RECOGNIZE A CERTIFIED PGI PIEDMONT HAZELNUT



### The most common defects and problems with hazelnuts

- **Cimciato:** bug bite that turns the taste rancid and ruins its appearance (hidden or visible)
- **Rot:** moldy and withered, due to bad weather or poor product storage, for example
- **Old harvest:** sales fraud, low prices. More withered-looking hazelnut, less fragrant, and less intense flavor
- **Falsification of PGI origin**

### DID YOU KNOW?

PDO Bronte Green Pistachios (protected origin) are grown in 3 specific areas: the municipalities of Bronte, Adrano, and Biancavilla on the slopes of Mount Etna, in the province of Catania, Sicily.

The lava soil, rich in minerals, gives Bronte pistachios their typical, purplish veins on the outer cuticle, as well as their unique flavor profile.

Harvesting is done manually, despite the fact that the pistachio groves are located on the steep terrain of the slopes of the volcano. Harvesting takes place every two years – in odd-numbered years.

The year in which there is no harvest is called the “relaxed year” for farmers and the “rest year” for the plant.

The production of “PDO Bronte Green Pistachios” accounts for 1% of the total global production. The color of the peeled fruit is deep green, while the shelled fruit has purplish veins.

The pistachio’s shape is elongated and its flavor has an unmistakable aroma.

Its high content of monounsaturated fatty acids and iron also gives it spectacular health benefits.

# RECIPES



*Valerio Crisci*  
**ICE CREAM MAKER AND  
TECHNICAL INSTRUCTOR**  
PARIANI

## CHOCOLATE AND COFFEE BONBONS



### CHOCOLATE AND COFFEE BONBON

679g	Milk	: Mix the sucrose, Procrema ice cream stabilizer, and micronized coffee. Heat milk. When it reaches 105°F (40°C), add powders, and bring to 150°F (65°C). Cool, and once it reaches 115°F (45°C), add cream. Blend, and form bonbons in silicone molds, blast chill, and remove from mold. Lightly toast the chopped hazelnuts with a pinch of micronized coffee. Top the frozen bonbons with 35% Azélia chocolate and chopped hazelnuts.
80g	Cream	
200g	Sucrose	
40g	SOSA Procrema Bio 5	
2g	Coffee, micronized	
To taste	VALRHONA Azélia Chocolate	
To taste	PARIANI chopped hazelnuts	
1000	Total weight	



*Franco Ascarì*  
**PASTRY CHEF INSTRUCTOR**  
ÉCOLE VALRHONA ITALIA

## PISTACHIO AND RASPBERRY COOKIES

MAKES 20 COOKIES



### PISTACHIO AND RASPBERRY COOKIES

94g	Butter	: Beat the sugars into the butter in a mixer. : Incorporate the dry ingredients sifted together. : Finish with the coarsely-chopped couverture and chopped pistachios. : Let rest at 40°F (+4°C) before baking. : Bake at 375°F (190°C) for 12 minutes.
85g	Raw cane sugar	
76g	Granulated sugar	
51g	Eggs	
67g	Corn starch	
2g	Fine salt	
2g	Baking powder	
15g	PARIANI de-fatted pistachio flour	
102g	Weak flour	
70g	VALRHONA Raspberry Inspiration	
35g	PARIANI chopped pistachios	



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**NUT OILS  
AND PARTIALLY  
DE-FATTED FLOURS**

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# THE PROCESS OF COLD PRESSING

The **cold-pressing** process, an innovative technology at the origins of the Pariani company, ensures that the **organoleptic properties** of the original raw material are maintained.

Cold pressing takes place inside **hydraulic presses**, which squeeze the nuts to extract the fatty component: their oil. This oil is then filtered to ensure **purity**.

Pressing can be done with **raw** or **roasted** nuts with several advantages for each. Roasting helps to enhance the **aromatic palette** of the product, for example. The pressing of a raw nut heightens the authentic, **nutty flavor** of the raw ingredient.

## PROS OF COLD-PRESSED DERIVATIVES:



- Oil replaces the fatty component in a spread by improving its sensory profile
- It is an alternative to animal fats
- Suitable for vegan preparations
- Useful for Rocher glaze
- Very high smoke point, suitable for cooking
- Reduced-fat flours act as a natural thickener and flavor enhancer
- Aromatic benefits

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#### COLD-PRESSED OILS

Available formats: 250ml, 5l

**Oil** is a product that highlights the **nut**, and is delicate in regards to both sensory production and technique.

Our painstaking **research** and **selection of raw materials** has proven to be a fundamental step towards reaching an excellent **gustatory result**.

This product marked the successful development of the Pariani brand, which is now reflected in **our entire range**.



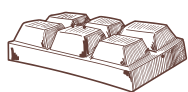
#### PARTIALLY DE-FATTED FLOURS

Available format: 1kg

**Partially de-fatted flour** is the natural by-product of cold pressing nuts. It is actually what remains inside hydraulic presses once the oil has been extracted, the **oilseed cake**, which is then refined to become flour.

The main feature of this product is its use as a **functional additive**, due to its high content of **protein** and **fiber** and its **low lipid content**.

#### USES:



Chocolate-making



Ice cream production  
(ice creams and sorbets)



Pastry-making

#### DID YOU KNOW?

*The product you might not expect!*

*Organic and very fragrant pecan nut oil has a high smoke point, which also makes it suitable for frying. Plus it is good for your health: it's healthy for the heart with its low percentage of saturated fat!*

# RECIPES



*Valerio Crisci*  
**ICE CREAM MAKER AND  
TECHNICAL INSTRUCTOR**  
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## NUT SORBETS



### PISTACHIO OR HAZELNUT SORBET

214g	Water
219g	Sucrose
29g	Dextrose
3g	Procrema Bio 5
1g	SOSA Natur Emul
19g	PARIANI PDO Bronte pistachio paste or PGI Piedmont Hazelnut paste
58g	PARIANI partially de-fatted pistachio or hazelnut flour
341g	Water
1000g	Total weight

To make the stabilized sugar syrup, mix the dry ingredients, heat the water, and add the dry ingredients when the water reaches 105°F (40°C) and bring the mixture to 150°F (65°C). Cool and add the remaining ingredients, homogenize, and blend.



*Franco Ascarì*  
**PASTRY CHEF INSTRUCTOR**  
ÉCOLE VALRHONA ITALIA

## PECAN NUT SPREADABLE CREAM

RECIPE CALCULATED FOR 3 JARS OF 200 G



### PECAN NUT SPREADABLE CREAM

455g	VALRHONA 50% Pecan praline
120g	VALRHONA Bahibe 46% couverture chocolate
25g	ORGANIC PARIANI pecan nut oil

Melt the couverture at 105°F (40°C). Combine the rest of the ingredients and reheat to 115°F (45°C). Initiate the thickening process by bringing the mixture to 80°F (25°C). Pour the spreadable cream into the glass jars and place in the refrigerator to finish thickening (this step will result in a nicely-thickened spreadable cream, without oil migration, and with a good consistency and storage capacity).





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*Ricerca ed Eccellenza*



**PURE PASTES**

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# PURE PASTES

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Our pure pastes are produced using ball mills. This micronizes the pastes to less than 20 microns, ensuring that the end product is smooth and silky.

**Our pastes contain no** added oils, colorants, additives or gluten.

The nuts are roasted before being refined into the pastes, which is a crucial step to determine the color and taste variations of the end product. Depending on how light or intense the roast is, the resulting paste will either be softer and more rounded on the palate or have a more intense and lingering flavor.

## THE PROS OF OUR PURE PASTES



- 100% pure
- Full and unadulterated flavor of the nut
- Natural colors
- No thickeners
- No colorants
- No additives

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HAZELNUT PASTE

Available formats: 1kg, 5kg

**“PGI Piedmont” Hazelnut Paste:** carefully selected and certified hazelnuts are roasted evenly before being refined into a paste.

There are two types of roasting:  
**Light roasting:** affects the color and provides a balanced, subtle taste.  
**Medium roasting:** the most suitable type of roasting for most use cases.



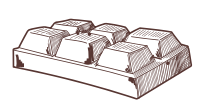
PISTACHIO PASTE

Available formats: 1kg, 3kg

**PDO “Verde di Bronte” Pistachio Paste:** a carefully selected and certified mixture of peeled and shelled pistachios are processed into a pure paste. The nuts are roasted evenly before being refined into the paste.

The **pure Sicilian and “Verde di Bronte” pistachio pastes** have a distinctive greenish color, a more intense type of roasting and a more pronounced taste. The **pure pistachio paste from other origins** has a more brownish color.

**USES:**



Chocolate-making



Pastry-making



Gelato production (gelato and sorbets)

**DID YOU KNOW?**

*How to recognize a PDO “Verde di Bronte” pistachio?*

**PDO “Verde di Bronte” Pistachios:** They have an elongated shape, the outer cuticle (endocarp) has distinctive purplish veins, and the nut is a deep green color.

**Regular pistachios:** They have a more rounded shape, the outer cuticle is brownish with few purplish veins, and the nut is a lighter green color.

# RECIPES



*Valerio Crisci*  
**ICE CREAM MAKER AND  
TECHNICAL INSTRUCTOR**  
PARIANI

## “OLD-FASHIONED” GELATO



### PISTACHIO GELATO

1000g	Milk
300g	Cream
360g	Sucrose
160g	Egg yolks
120g	PDO “Verde di Bronte” pistachio paste
10g	Gelato stabilizer
1	Madagascar vanilla bean
1950g	Total weight

Beat the egg yolks with the sugar. Heat the milk, cream and vanilla. Add the beaten egg yolks to the milk and cream mixture, then bring it to 180°F (82°C) and add the ice cream stabilizer, stirring thoroughly. Cool the mixture, then add the pistachio paste and whisk it in.

### HAZELNUT GELATO

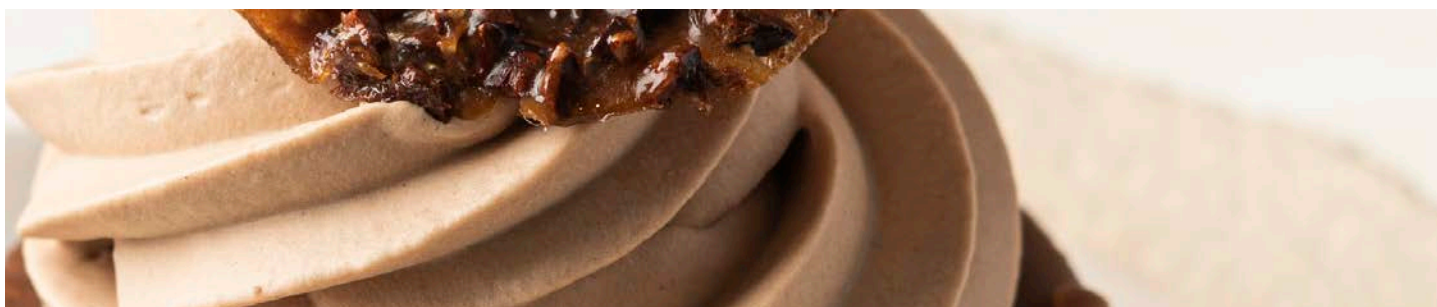
1130g	Milk
230g	Cream
190g	Sucrose
130g	Dextrose
180g	PGI Piedmont light-roasted hazelnut paste
60g	Low-fat dry milk
180g	Condensed milk
6g	Neutro
2106g	Total weight

Mix together the sugars, milk powder and ice cream stabilizer. Heat the milk. Once it reaches 105°F (40°C), add the dry ingredients. At 115°F (45°C), add the cream and condensed milk. Bring to 150°F (65°C) then allow to cool. Add the PGI Piedmont hazelnut paste\* and whisk it in.



*Franco Ascarei*  
**PASTRY CHEF INSTRUCTOR**  
ÉCOLE VALRHONA ITALIA

## GANACHE



### PISTACHIO GANACHE

400g	Whipping cream
75g	Glucose DE60
130g	PDO “Verde di Bronte” pistachio paste
910g	Valrhona Ivoire 35% chocolate
1515g	Total weight

Add the glucose syrup and hazelnut paste to the cream and heat to 140°F (60°C). Pour over the partially melted couverture chocolate. Use a soft spatula to combine the mixture. Start from the center and mix outwards to achieve an elastic and shiny consistency. Use an immersion blender to refine further, taking care not to create air bubbles. When the mixture reaches 95°F (35°C), pour it into a 34 × 34cm and 10mm high frame on top of an acetate sheet previously coated with a layer of tempered couverture chocolate. Allow to crystallize at 65°F (17°C) with 60% humidity.

### HAZELNUT GANACHE

350g	Whipping cream
75g	Glucose DE60
130g	PGI Piedmont hazelnut paste
910g	Valrhona Ivoire 35% chocolate
50g	Whole milk
1515g	Total weight

Add the glucose syrup, milk, and hazelnut paste to the cream and heat to 140°F (60°C). Pour over the partially melted couverture chocolate. Use a soft spatula to combine the mixture. Start from the center and mix outwards to achieve an elastic and shiny consistency. Use an immersion blender to refine further, taking care not to create air bubbles. When the mixture reaches 95°F (35°C), pour it into a 34 × 34cm and 10mm high frame on top of an acetate sheet previously coated with a layer of tempered couverture chocolate. Allow to crystallize at 65°F (17°C) with 60% humidity.



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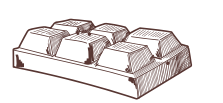
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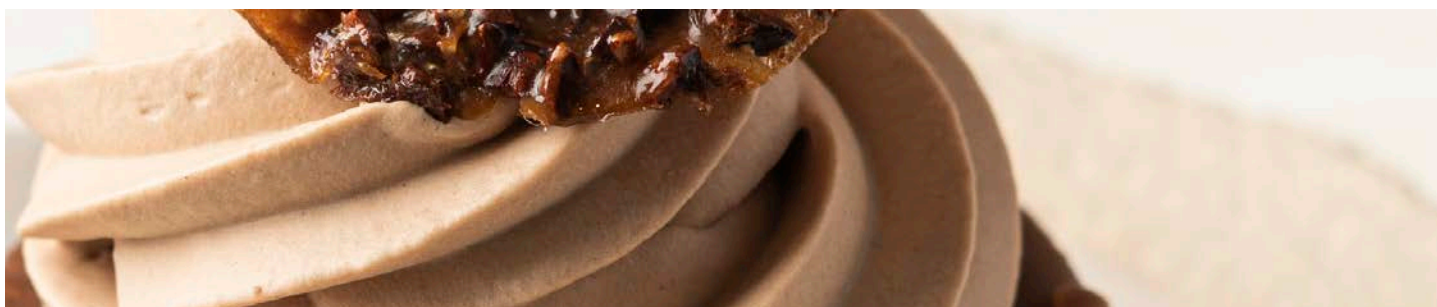
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