



Chestnut

BRIX | 24
(+/-2)

ACIDITY	<div style="width: 10%;"></div>
BITTERNESS	<div style="width: 10%;"></div>
SUGAR	<div style="width: 70%;"></div>
LENGTH OF FLAVOUR	<div style="width: 60%;"></div>
HARVEST	<div style="display: flex; justify-content: space-between; width: 100%;"> <div style="text-align: center;"> <input type="checkbox"/> JAN <input type="checkbox"/> FEB <input type="checkbox"/> MAR <input type="checkbox"/> ABR <input type="checkbox"/> MAY <input type="checkbox"/> JUN </div> <div style="text-align: center;"> <input type="checkbox"/> JUL <input type="checkbox"/> AUG <input type="checkbox"/> SEP <input checked="" type="checkbox"/> OCT <input type="checkbox"/> NOV <input type="checkbox"/> DEC </div> </div>
COLOUR	Pale brown
FLAVOUR COMBINATIONS	Morello cherry, blackcurrant, pear, dark chocolate

Maison Ponthier's natural passion for chestnuts was born in the heart of Limousin, the homeland of French chestnuts. The inventor of natural vacuum-packed cooked chestnuts, with its 35 years of experience and expertise Maison Ponthier is today recognised as the highest quality reference in chestnuts by the most famous chefs and the general public. Chestnut purée is made in part with these chestnuts. It delights nut connoisseurs because of several specific qualities: long and sweet flavour on the palate, a delicate hint of vanilla and a smooth texture. It can be used in a multitude of ways: for sauces, desserts, creams, bavarois, ice creams, icing or jam.



❄️ FROZEN

Purée 1kg

Store at -18°C (0°F). 30 months shelf life from production date.
After defrosting, store at +2°C/+4°C and **use within 15 days**.
For optimal quality, defrost in the refrigerator for 24 to 48 hours.
Do not refreeze once defrosted.