

*Esslinger*

# ROASTED CHESTNUT POWDER

Native to Southern Europe, Chestnut was the original powder, rather than wheat flour, used to make pasta in Ancient Rome. Today chestnuts can be used in many applications whether traditionally in baked goods, or in savoury dishes. This pale white, fine powder is made from whole roasted chestnuts with the bitter skins and pellicle removed allowing for easy addition of the light, nutty flavour to your creations.

Roasted Chestnut Powder can be used to substitute or combined with wheat flour in your baking recipes. Cakes, cookies, pie crusts, waffles and pancakes, and pudding will all benefit from this delicious flavour.



Roasted Chestnuts also complement savoury recipes. Added to soups, pasta fillings, pollenta, and stuffings this powder will add another depth of flavour to your creations. Substitute a portion of your flour with Roasted Chestnut Powder when making homemade pastas.

In removing the labour of the scoring, peeling, and roasting of fresh chestnuts, Esslinger Foods has provided year-round access and the easy application of this unique flavour.

**Roasted Chestnut Powder 06-21315 500 g**