

All about
marzipan

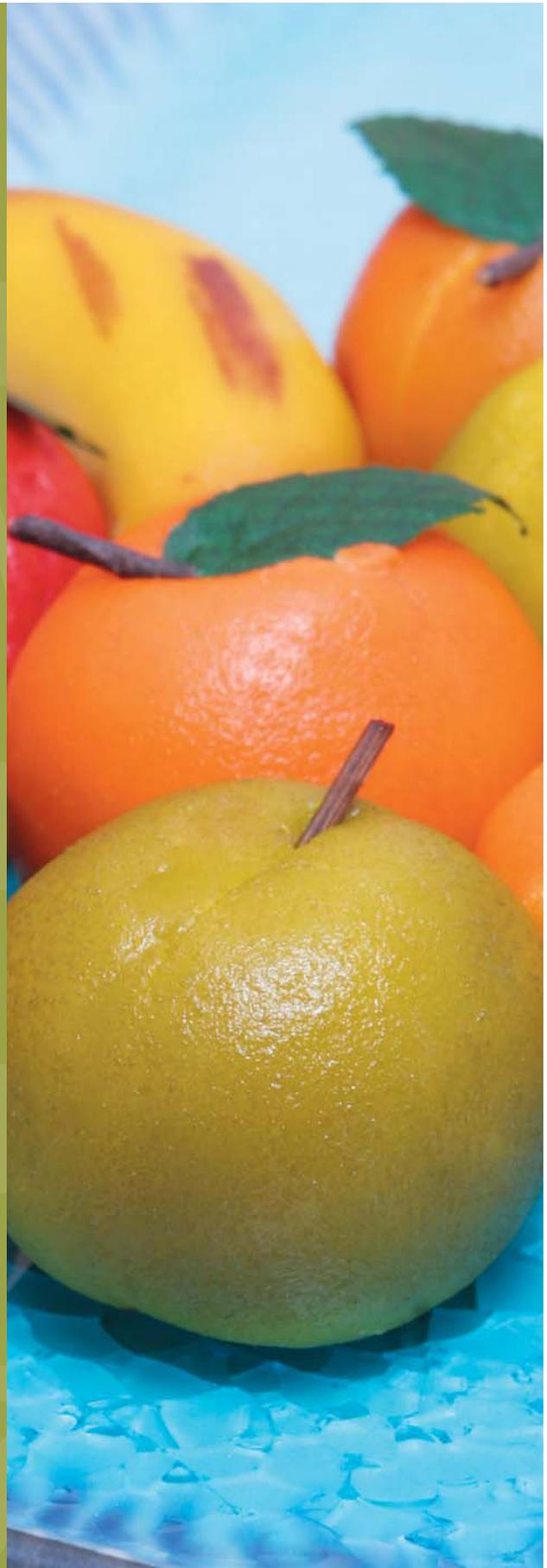


AMERICAN ALMOND PRODUCTS

Marzipan has been enjoyed since the middle ages. It is believed that when the Crusaders opened up trade routes to the Near East, they brought the taste for this Arab sweet back to Europe. Marzipan made its way into Mediterranean pastry and candy traditions, as well as into Germany, the British Isles, and Scandinavia.

In Mediterranean countries, dried fruit such as apricots, dates and figs are stuffed with marzipan. Battenberg and British Christmas cakes and Swedish Princess Tortes are coated in marzipan.

And, authentic German Stollen is made with a rich Marzipan center.





marzipan is a sweet confection made from ground blanched almonds and sugar, some of which is liquid sugar, to make a soft pliable paste. Think of Marzipan as edible modeling clay. It can be tinted and rolled to cover cakes and pastries. It can be sculpted into fanciful shapes or coated in chocolate to make a candy center. Use it to give a porcelain-like finish to petit fours or formal celebration cakes. It also adds a layer of intense amaretto flavor when tucked inside a pie or tart. Unlike fondant, which is composed entirely of sugars, marzipan retains the flavor and nutritive value of almonds.

While there are no hard-and-fast rules, Marzipan typically contains between 25 and 40% almonds. American Almond makes its premium quality Marzipan with 40% select-grade almonds. First, we blanch the almonds to remove the skin and then cook them with just the right kind of sugars until the mixture reaches a smooth and creamy consistency. We finish it off with a small amount of almond extract to enhance the almond flavor.

IMPORTANT NOTE > Marzipan is not a replacement for Almond Paste. If your recipe calls for almond paste, do not substitute marzipan. The additional amount of sugar, which makes the marzipan pliable for sculpting, makes it unsuitable as a replacement Almond Paste.



PACKAGING > Our Marzipan is available in 3 lb. mini pails, 8 lb. vacuum packed #10 cans, and 45 lb. pails.

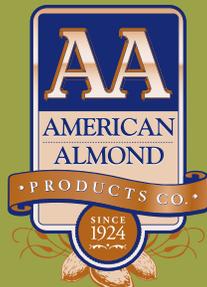
STORAGE > Once opened, your marzipan should be kept tightly covered to prevent it from drying. Marzipan is best stored in a cool dry environment away from strong odors and direct sunlight.

To speak with someone about these or to other products, locate a local distributor, or call our customer service department at 800.825.6663.

Visit us for more information at www.americanalmond.com

Ask for these other informational brochures:

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- > All About Crunch Toppings
- > All About Nut Butters and Nut Pastes
- > All About Nut Flours and Other Nut Forms



American Almond Products Company, Inc.
103 Walworth Street
Brooklyn | NY 11205
800.825.6663 | f 718.935.1505
americanalmond.com
info@americanalmond.com