

DISCOVER OUR PRODUCTS

HAZELNUT pure paste | PROD NO: 1860

TYPE: Pure 100% hazelnut paste with a deep brown color. Freshly-cracked, medium-roasted hazelnuts have been finely ground into a paste. A natural way to bring an intense hazelnut taste without sugar.

USE: gianduja, chocolate ganaches, chocolate mousses, gelato, pastry and confectionery

Packaging: 1 bucket × 5kg

HAZELNUT praline paste | PROD NO: 4500

TYPE: An exceptionally smooth and bold-flavoured hazelnut filling with very high nut content (50%). Because we start from whole fresh hazelnuts and refine all ingredients together in a continuous process, our mouthfeel is unrivalled.

USE: gianduja, chocolate ganaches, chocolate mousses, gelato, pastry and confectionery

Packaging: 1 bucket × 5kg

ALMOND praline paste | PROD NO: 4600

TYPE: An exceptionally smooth and bold-flavoured almond filling with very high nut content (50%). Because we start from whole fresh hazelnuts and refine all ingredients together in a continuous process, our mouthfeel is unrivalled.

USE: Gianduja, chocolate ganaches, chocolate mousses, gelato, pastry and confectionery

Packaging: 1 bucket × 5kg

MEET LA MORELLA -

With passion and Mediterranean know-how, La Morella is a leading supplier of high-quality specialty nut products. From caramelized pieces to pralinés and fillings, we specialize in deliciously fresh nut products for the food industry. Discover how our nut products are a delicious alternative to dairy in drinks and desserts; and how they bring indulgence and textures to confectionery, ice cream, biscuit and bakery products.

Born in the nut groves -

Founded in 1986 by a family of hazelnut growers, La Morella Nuts became part of Barry Callebaut in 2012. Because we are located in the middle of Spanish hazelnut orchards in the Reus area, passion for nuts and expertise from farm to application is part of who we are.

Our name itself - La Morella - refers to the highest hill in the Garraf massif that watches over the Catalan coast. La Morella is also the name of the wind that blows from the South - from Reus and La Morella mountain - straight to Barcelona.

And most of all, it's the name of one of the world's finest varieties of hazelnut tree.

While we closely work with Spanish nut cooperatives, we also source the best nuts over the world. From Italian hazelnuts to Californian almonds, from Texan pecan or Australian macadamia, we only select the best nut crops.