



MAKE YOUR
TABLES JOYFUL THIS
Ramadan with us!



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PISTACHIO CREAM

Rich, Creamy, and Bursting with Pistachio Flavor!

Pistachio Cream is a special product that brings the unique flavor of pistachios to every spoonful.

Enjoy this delightful cream by spreading it on your bread for breakfast, adding it to your desserts, or eating it directly.

With its natural ingredients and rich pistachio aroma, it offers a healthy and delicious alternative.



POWDERED PISTACHIO

Add the rich flavor of pistachios to all your recipes!

Powdered Pistachio offers the freshness and rich flavor of pistachios in the most convenient form.

It's an ideal addition to desserts, cakes, ice creams, and many other recipes. With its natural and additive-free content, it will become an essential ingredient in your kitchen.

Perfect for both professional chefs and home cooking enthusiasts!



CHOPPED PISTACHIOS

Add a touch of flavor to every dish!

Chopped Pistachios are carefully sliced pieces of fresh and high-quality pistachios.

They are a practical alternative for use in salads, desserts, snacks, and meals.

Both delicious and nutritious, this product enriches your daily diet.



PISTACHIO CREAM SAUCE

Pistachio cream sauce offers a perfect flavor in desserts and dishes.

Pistachio cream sauce adds a unique flavor to your dishes and desserts with its rich and creamy texture. This sauce, which can be used in desserts, ice creams, cakes, and pancakes, highlights the distinct taste of pistachios.

A practical and delicious option, pistachio cream sauce also allows you to create different flavors when used in savory dishes.



HAZELNUT CREAM

The unique flavor of hazelnuts meets in the cream!

Hazelnut Cream is made from high-quality hazelnuts, offering a rich and creamy flavor. You can use it on your bread for breakfast, in pancakes or crepes, and it also makes a perfect addition to your desserts.

It can also be used in ice cream, milk-based desserts, cakes, and pastries. With its natural ingredients, it's both delicious and a healthy alternative.

Carry the unique taste of hazelnuts with you at any time.

CREATE AMAZING RECIPES WITH STARNUT DURING RAMADAN!

Pistachio Cream Pudding Recipe

Ingredients:

- 1 cup milk
- 2 tablespoons Pistachio Cream
- 2 tablespoons sugar
- 1 tablespoon cornstarch
- 1/4 cup water
- 1 teaspoon vanilla extract

Instructions:

In a saucepan, combine the milk, sugar, and cornstarch, and start cooking while stirring.

Once the mixture thickens, add the water and continue stirring.

After it reaches a thick consistency, add the Pistachio Cream and vanilla extract, and stir well.

Pour the pudding mixture into bowls and place in the fridge to cool.

After cooling, decorate with pistachios or chocolate pieces before serving.

Hazelnut Cream Pancakes

Ingredients:

- 1 cup flour
- 1 tablespoon sugar
- 1/2 packet baking powder
- 1/2 cup milk
- 1 egg
- 2 tablespoons vegetable oil
- 2 tablespoons hazelnut cream

Instructions:

Combine the flour, sugar, and baking powder in a bowl.

In a separate bowl, mix the milk, egg, and vegetable oil.

Add the dry ingredients to the wet mixture and stir well.

Take a ladle of the batter and cook it in a greased pan, flipping both sides until golden brown.

Place the cooked pancakes on a plate and spread hazelnut cream on top.

If desired, sprinkle some powdered pistachio over the pancakes before serving.

Güllac

Ingredients:

- 10 sheets of güllaç
- 1.5 liters of milk
- 1 cup of sugar
- 1 packet of vanilla
- 1/2 cup of rose water
- 1/2 cup of crushed pistachios
- 1/2 cup of pomegranate seeds (optional)
- 1/2 cup of walnuts (optional)

Instructions:

Pour the milk into a pot, add sugar and vanilla, and stir while heating. Once it boils, remove from heat and let it cool.

Place the güllaç sheets in a large tray. Pour the warm milk mixture evenly over each sheet.

Gently soften each sheet by pouring the milk over it and arrange the sheets one by one.

Add rose water and stir to enhance the flavor.

Sprinkle pistachios, pomegranate seeds, and walnuts on top, then refrigerate until chilled.

Slice the chilled güllaç and serve.