

Yacon & co

HAZELNUT SPREADS

THE 1ST SUGAR-FREE SPREADS!



SUGAR-FREE



NO SWEETENERS
 (STEVIA, MALTITOL,
 XYLITOL, ETC.)



LOW GLYCEMIC
 INDEX



PREBIOTIC-RICH

100% NATURAL, VERY LITTLE PROCESSED

88/100
 Excellent



SPREADS Yacon & co

- ✓ No added sugar
- ✓ Palm oil free
- ✓ 65% hazelnuts
- ✓ 100% natural



"TRADITIONAL" SPREADS

- ✗ +50% added sugar
- ✗ 13% palm oil
- ✗ 16% hazelnuts
- ✗ Highly-processed

HAZELNUT SPREAD

+50% HAZELNUTS

NUTRI-SCORE



- ✓ Children's favourite spread
- ✓ Very sweet with a strong hazelnut flavour

Ingredients : Hazelnuts (50%),
 Yacon syrup (50%)

Nutritional values	For 15g	For100g
Energy (Kcal)	59,4	396
Fat	4,2	28
Saturated fatty acids	0,3	2
Carbohydrates	2,3	15
Sugars	2,1	14
Fibers	4,6	31
Protein	1,2	8
Salt	0	0

COCOA SPREAD

INTENSE DARK COCOA TASTE

NUTRI-SCORE



- ✓ Tasty and creamy
- ✓ For dark chocolate lovers

Ingredients : Yacon syrup (53%), cocoa 100% (18%), hazelnuts (16%), rapeseed oil (13%)

Nutritional values	For 15g	For100g
Energy (Kcal)	63,4	423
Fat	4,7	32
Saturated fatty acids	1,1	7
Carbohydrates	2,3	15
Sugars	2,1	14
Fibers	5	34
Protein	0,9	6
Salt	0	0

HOW TO USE OUR HAZELNUT SPREADS



TOPPING

Pancakes, toast, ice cream, yoghurt, cottage cheese...



PASTRIES

Brownie, babka, tartlet, cookie, muffin, chocolate fudge...



TASTY DRINKS

Hot chocolate, cappuccino...



WITH A SPOON

No harm done!



A CREAMY & NUTTY TASTE EXPERIENCE

YACON & CO

HAZELNUT MINIS TIGRÉS



15 min



10 min

120 g small spelt flour
70 g coconut oil
45 g yacon syrup
2 eggs

170 g cream cheese
(veggie or not)
80 g chocolate, 80% crushed
Yacon & co hazelnut spread

- 1 Preheat the oven to 180°C.
- 2 Melt the 70g coconut oil.
- 3 Mix the coconut oil with the 120g flour.
- 4 Add the 2 eggs, 45g bacon syrup and 170g fromage frais. Mix well and end with the 80g of crushed chocolate.
- 5 Pour the mixture into small deep-bottomed moulds.
- 6 Bake for 10 mins, let it cool and remove from the moulds.
- 7 Fill the hollows with hazelnut spread.

FIND MORE RECIPES ON OUR YOUTUBE
& INSTAGRAM CHANNELS



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Excellent



www.yacon.co