

PRESS RELEASE

Christmas Chestnuts roasting in an open pan by Clément Faugier

For many, Chestnuts are synonymous with Christmas; whether it's roughly chopped chestnuts stirred into Brussel Sprouts or using them to add crunch and texture to a traditional Christmas stuffing.

Clément Faugier Chestnuts are authentic 'meaty' French chestnuts that are peeled and vacuum packed for freshness and as they're packed into a tin, can be bought well in advance of Christmas. Despite being an indulgent treat over the festive season, chestnuts are naturally low in fat and cholesterol free. They are also suitable for vegetarians and coeliacs.

As well as enhancing festive classics and delicious when served with festive meats such as turkey, goose and partridge, Clément Faugier Chestnuts can also be used in soups, cakes, meringues, pâté or with scallops. A Vanilla Chestnut Spread is also available, made to the original recipe created by Mr Clément Faugier in 1882. The spread is a perfect baking ingredient.



Clément Faugier is available from Sainsbury's, Waitrose and Ocado. Whole Chestnuts 240g RRP from £3.00, Vanilla Chestnut Spread 250g RRP from £2.00.

ENDS
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Notes for Editors:

Bennett Opie are the sole UK importer and distributor for Clément Faugier. The range consists of:
Retail: Whole Chestnuts in Tin 240g RRP from £3.00, Vanilla Chestnut Spread 250g RRP from £2.00.

Founded in 1882 in Privas, Ardeche an area famous for Crème de Marron de l'Ardeche, a delicious vanilla chestnut spread, still made to the original recipe created by Mr Clément Faugier.

Photo/Filming/Interview Opportunities:

- Interviews with Bennett Opie Team
- Industry comment on importing brands, grocery, retail

Media Opportunities:

- Photographic library including pack and lifestyle shots
- Recipe ideas

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