

Contents:

L'Altra Torta (a moist and more-ish, brownie-like traditional Piedmontese cake)

Barroero's 'L'altra Torta' (meaning 'other cake') is indeed a cake like no other. It's a delicious brownie-like cake, handmade from delicious hazelnut paste and dark chocolate without flour. You have to try this melt-in-the-mouth treat! Stefano Barroero's father was a pastry chef, and handed down to him the tricks and secrets of the trade. Stefano wanted to take this one step further though, and produce the raw ingredients he used in his sweet creations. When he and his wife moved to Cortemilia in the Langhe region of Piedmont, Italy, which is famous for its hazelnuts, he started growing his own nuts and turning them into sweets. Piedmontese hazelnuts are regarded as the best in the world, and the trees of the Langhe region produce a hazelnut with a unique, delicate flavour. Stefano's hazelnuts are slowly roasted over a long period of time at a low temperature to preserve all their nutritional properties and their full flavour.

Biscotti Nocciola (mini hazelnut biscuits with a light delicate texture and a rich, nutty and buttery flavour)

Cogno's 'Biscotti Nocciola' are delicious mini handmade biscuits made with IGP hazelnuts from Piedmont. These small and fragrant sweet delicacies have an intense nutty flavour, and are perfect alone, or with a good glass of Moscato wine. They are equally excellent with a latte macchiato or a cup of tea, and are a firm favourite of ours! We have never tasted anything quite like them - they are truly special. Giovanni Cogno opened his traditional pastry shop in La Morra, in the Italian province of Cuneo, in the heart of Piedmont, an area known for the best hazelnuts in the world. Cogno products are handmade from top quality ingredients, with no added colours or preservatives. Approaching Cogno's pastry lab, our Saporista Cristina was seduced by the smell of toasting hazelnuts, and then fell in love with the sweet masterpieces he produces, stuffed full of high quality IGP hazelnuts.

Biscotti Gianduja (mini chocolate and hazelnut traditional Piedmontese 'cookies')

Stefano Barroero's handmade mini-biscuits are a delicious example of the traditional 'gianduja' flavour of Piedmont, Italy, and are perfect for teatime, or if you are feeling really indulgent they would be great for breakfast too! Gianduja is a blend of cocoa and hazelnut, which originates from the creative work of a nineteenth century Piedmontese chocolatier, who mixed local hazelnuts into his chocolate during a national cocoa shortage.

Baci di Dama (Chocolate and Hazelnut Biscuit Bites)

Barroero's Baci di Dama (ladies' kisses!) are delicious handmade hazelnut biscuits joined by a chocolate heart. These irresistible sweet bites have a 'melt-in-the-mouth' texture and are perfect as an accompaniment to a morning cappuccino or espresso, or as an indulgent after-dinner treat.

Ingredients:

L'altra Torta: Piedmont IGP hazelnuts, eggs, sugar, chocolate fondant (cocoa paste, sugar, cocoa butter, soy lecithin, vanilla extract), butter

Baci di Dama: Piedmont IGP hazelnuts, wheat flour, eggs, sugar, chocolate fondant (cocoa paste, sugar, cocoa butter, soy lecithin, vanilla extract)

Biscotti di Nocciola: Piedmont IGP hazelnuts, wheat flour, sugar, butter, eggs, honey, raising agent, sodium bicarbonate, salt

Biscotti Gianduja: Wheatflour, sugar, butter, eggs, IGP Piedmont hazelnuts, cocoa powder, raising agent, sodium bicarbonate

Allergy Advice:

eggs, soy, gluten, butter

Nutritional Info:

Nutritional info per 100g

L'altra torta: Energy Kcal 451.5 kJ 1888.25, Protein 8.11g, Fat 32.99g, of which saturates 10.33g, Carbohydrates 32.32g, of which sugars 8.13g, Salt 0.175g

Baci di Dama: Energy Kcal 511 kJ 2142, Fat 35.29, of which saturates 11.5g, Carbohydrates 41.45g, of which sugars 15.02g, Protein 9.3g, Salt, 0.015g

Biscotti di Nocciola: Kcal 587 kJ 2437, Fat 43g, of which saturates 11g, Carbohydrates 38g, of which sugars 24g, Protein 8.8g, Salt 0.48g

Biscotti Gianduja: Kcal 393kCal 1646 kJ, Fat 18g, of which saturates 8g, Carbohydrates 53g, of which sugars 20g, Protein, 5.49g, Salt 0.023g