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Almendra Choco-Lux (traditional Spanish chocolate almonds)

Les Garrigues 'Choco-Lux' almonds. Harvested in the Maials regions in Lleida, Spain and locally covered with sugar, dark chocolate and cocoa powder, these are a really luxurious treat.

Almendra Caramelizada (traditional Spanish caramelised almonds)

Les Garrigues Almendra Caramalizada. The almonds are soft toasted, and then caramelised with a thin layer of transparent sugar that creates a delicious sweet taste but still allows the authentic taste and flavour of the nut to come through. These are without doubt the best caramelised almonds that the Saporista team have experienced!

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.

Baci Di Cortemilia (dark chocolate melt-in-your mouth praline 'kisses' with a soft heart of Piedmont hazelnuts and white chocolate)

Also from Stefano Barroero in Cortemilia these delicious 'baci' or 'kisses' from Cortemilia, are handmade from delicious hazelnut and white chocolate cream enclosed in a dark chocolate casing. These rich and indulgent treats are perfect for enjoying after dinner with a glass of Vin Santo.

Ingredients:

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

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

Baci di Cortemilia: Couverture of chocolate fondant (cocoa paste, sugar, cocoa butter, soy lecithin, vanilla extract), hazelnuts, white chocolate (cocoa paste, whole milk powder, sugar, cocoa butter, soy lecithin, vanilla extract)

Chocolate covered almonds: chocolate coating (sugar, cocoa butter paste, sunflower lecithin, almonds, sugar)

Caramelised almonds: Almonds, sugar

Allergy Advice:

eggs, soy, gluten, butter

Nutritional Info:

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

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

Baci di Cortemilia: Kcal 540g kJ 2253g, Fat 27g, of which saturates 15g, Carbohydrates 54g, of which sugars 5g, Protein 5.9g, Salt 0.14g

Chocolate covered almonds: Energy 554 kcal, 2361 kJ, Fat 39g (of which saturates 17g), Carbohydrates 38g, of which sugars 36g, Protein 11g, Salt 0.02g

Caramelised almonds: Energy 526 kcal, 2201 kJ, Fat 39g (of which saturates 4.6g), Carbohydrates 42g, of which sugars 42g, Protein 12g, Salt 0.01g