



Crema Gianduia If you enjoyed eating hazelnut spread as a child, you will love this mature take on the beloved classic using prized Piedmont IGT hazelnuts. This luxurious cream blends hazelnut paste, cocoa, and cane sugar, with a dash of bourbon vanilla. Available in light and dark varieties, it is equally delightful straight from the jar or with a cornetto. Hazelnut cream is also the perfect choice to give desserts, cakes, and pastries that something extra. During the Christmas season, it transforms traditional panettone or *pandoro* into indulgent holiday delicacies.



Pasticceria You can't have quality baked goods without quality nuts. The Italian originals amarettini and *cantuccini* (both with almonds), the “ugly but tasty” *brutti ma buoni* (made from hazelnuts), the sweet “ladies’ kisses” baci di dama (also made from hazelnuts), and countless more are the stuff of legend.



Torrone This Italian nougat, made from honey, sugar, egg white, and almonds, is a favorite Christmas treat in Italy. *Torrone* is a very regional product, which is why there is such an incredible variety of fruit and spices. But *Torrone di Cremona* IGT with vanilla and cinnamon and *Torrone di Benevento* IGT with almonds or hazelnuts are particularly exceptional versions.



Torta The pride of the Piedmont region (one of many) is *Torta Nocciole*, a traditional hazelnut cake, made, of course, exclusively with original *Nocciole Tonda gentile delle Langhe* IGP hazelnuts.



Gelato Pistachio and *nocciola* are the measure of all things. Italians use these two varieties to determine the quality of a gelateria. If they are able to satisfy their high standards and refined palates, the remaining gelato varieties can't be bad.



Pesto The permitted variations of the traditional pesto recipe the Ligurians have given their blessing to include one with pistachios and one with hazelnuts.

