DAVIDE BARBERO

Category: Pastry, honey, chocolate, jam
business description: The origins of this historic nougat factory date back to 1882. Five generations of the same family have succeeded one another at the helm of the company, renowned for its crumbly Piedmontese nougat. It is made following the ancient Asti recipe with fresh egg whites, Piedmont PGI hazelnuts, and local wildflower honey, cooked in steam boilers for approximately seven hours. This Gran Cru nougat is also available in variations with Noto pizzute almonds, Sorrento lemon honey, Amalfi lemon zest, and another with Bronte pistachios, Etna orange honey, and Sicilian orange zest. The extra dark chocolate-coated version is also excellent, as are the Torronfette, thin slices of crumbly nougat. Chocolate production is also noteworthy: gianduja, truffles, filled chocolates, boeri, pralines, cri cri, and Nocciolone (a gianduja chocolate bar with Piedmont hazelnuts). Finally, chocolate-covered Rubatà breadsticks and other delicacies.
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Links

http://www.barberodavide.it