GIRAUDI

Category: Pastry, honey, chocolate, jam
business description: It's almost impossible to resist Giacometta, a gianduja cream with hazelnuts. Along with Nugatelli (chocolate-covered bricks filled with cremino and PGI Piedmont hazelnuts), Mandrugnin with liqueur, and Nocciolini (chocolate spheres filled with PGI Piedmont hazelnut cream), these are the historic flagship products of this chocolate laboratory. At the helm is Giacomo Boidi, who in 2005 opened a large space with a chocolate boutique, café, and educational area for children. Here, you'll find many sweet treats: a series of pralines with milk, dark, and white chocolate shells; chocolate-covered candied fruit; and local specialties like Marengo amaretti biscuits and Baciut (lady's kisses made with kamut flour). But Giacomino shines in his creations of pralines with the most original combinations and fillings: extra virgin olive oil, salted caramel, mint lemon and orange, and Grand Marnier. The mini Gianduiotto (7.5 grams) comes in both a classic version and a dairy-free dark chocolate version.

(photo from the company website)
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other notes: "Piedmont Artisan Excellence" label

Links

http://www.giraudi.it

Photos

