www.monferratontour.it

SAMA - LABORATORIO DEL GUSTO

Category: More
business description: Sama uses Piedmont hazelnuts for desserts, bread, breadsticks, and "noccio-cialde," crushed hazelnut blocks used in sweet and savory delicacies. Nocciolio, on the other hand, is a cold-pressed hazelnut oil made by Silvia Sannazzaro and Fulvia Maggiora, along with Romeo Sannazzaro and Massimo Boccia. It has very low acidity, is highly digestible (in the raw hazelnut version), has a fine aroma, and a delicate flavor, making it ideal for raw meats, fish, vegetables, mayonnaise, fresh cheeses, and salads. Roasted hazelnut oil, on the other hand, has a more intense flavor: a few drops make roasts, sauces, soups, desserts, ice cream, fruit, or dips unmistakable.
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Links

http://www.noccioolio.it