www.monferratontour.it

PASTICCERIA CARREA

Category: Pastry, honey, chocolate, jam
business description:

A pastry shop of yesteryear: the perfume captures you even before you enter and the counter presents the freshest specialities. The creamy cannoli are crunchy, the puff pastries fragrant, the Cavolini with pasta and cream are very fresh and the amaretti have all the taste of Italian almond. There is no shortage of handmade pralines and chocolates (bars with candied fruits or hazelnuts, Chocolate tools, Bacioni covered with dark chocolate) and, in summer, ice cream, with raw materials such as the Bronte pistachio and the late-ripening peaches of Leonforte. At Christmas time, do not miss the doughnuts with marasca cherries, panforte and torrone; at Easter, the eggs and lamb with marasca cherries. The novelties include focaccia with the Cortese wine of Gavi and the amaretto plait, all made with leavened dough.
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Web Site:
https://gaviwineland.wixsite.com/pasticceriacarrea/chi-siamo
other notes: "Piedmont Artisan Excellence" label

Links