# How about Torrone this Christmas season?

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Article published on December 7th 2011 | Food

Christmas is time of merry â€“making, forgetting all the difference and indulge in gifting one another with the most premium of presents. What more than traditional Christmas sweets to add that extra touch of brilliance to this spirit of Christmas. And if you are speaking about the finest quality Christmas sweets you are sure to be mentioning about the Torrone. This traditional Italian Christmas sweet is considered to be one of the oldest and most traditional ones made from egg white, honey and sugar, with a generous stuffing of almonds, peanuts and hazelnuts!

Torrone is essentially a seasonal product that makes its much sought after appearance only during the period around the Christmas period. It is traditionally available in two basic forms â€“ soft and hard. The variation in the texture of the torrone is a reason of a number of factors, the most important of these being the degree to which the dough is cooked.

While the soft version of the torrone takes about 2 hours to be cooked the harder variant is often cooked for as long as 12 hours. Another important factor that impacts the texture of the torrone are the ingredients that go into the torrone. The two most important ingredients of the torrone are honey and sugar syrup. In fact the variations of the stuffing like the almonds and the hazelnuts also characterises the type of the torrone.

The love for Torrone, in all its forms is universal across Italy. However, of all the variations, the ones that are produced in Sardinia, Calabria, Sicily and Abruzzo are traditionally considered to be the best ones. Of the different torrone production zones across Italy, Cremona and Benevento are considered to be the most popular where the tradition dates back to 1892. What makes the torrone all the more special is that fact that torrones produced in the different regions of Italy all have their signature tastes.

Now that we have learnt a fair bit about how and where this Italian Christmas sweet it made, it is worthwhile to know how best it is traditionally consumed. Torrone is best enjoyed after lunch and dinner on Christmas Day, until the early days of January.

Torrone is undoubtedly one of the most popular Italian Christmas sweet and this is the time of the year that it is widely available and enjoyed all across Italy. However if you are based in the UK and looking to lay your hands on the most premium quality torrone, you should look for a credible online Italian deli. These niche online retailers stock the best quality torrone during the Christmas period and also provide the great flexibility of delivering your chosen products right to your doorstep.

It is however advisable to ensure that your chosen online deli sources its torrone from suppliers based in Italy and also have a credible delivery schedule. This way you will just be a click away from having the most premium quality torrone this Christmas season.

Article Source:
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If you are in London and looking for the best quality a Torrone, you must visit www.nifeislife.com .

This online deli offers more than 800 authentic Italian products that include the a Pandoro, cheeses , ham , pasta , sauces just to name a few at the most affordable prices !

Article Keywords:
Torrone, Pandoro

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