

Happy Easter

Buona Pasqua

from "Karol Wojtyła" school.



Traditional Food on Easter



Pastiera



Casatiello



Carciofi arrostiti



Colomba

Pastiera's story



According to tradition, this delicious cake was made by nuns. They wanted to create a cake with all the flavour and the smell of the resurrection of Our Lord.

She mixed the juice of orange flowers, picked up in their garden, the new born corn , eggs which symbolise the new life, water of different spring flowers, spices from Asia, the white cheese ricotta, and different fruits.

This cake was originally made for rich people.

It is said that the queen Maria Teresa of Austria, called *"the queen that never laughs"* smiled while she was eating the pastiera. Her husband, Ferdinando of Spain, was so happy for that and wrote a poem for celebrating this wonderful and magic cake, then he ordered his waiters to make pastiera more often.

How to make pastiera?



Pour some milk, corn and lemon



in a saucepan and cook for 15 m.



Mix some cottage cheese, sugar, fruit, eggs, lemon juice, vanilla.



Mix the boiled corn with all the other things.



Prepare a pie with that cream and put it in the oven.



Enjoy your pastiera

How to make casatiello?



Mix flour, yeats, butter, salt, pepper with tepid water and work the ingredients for about ten minutes. Leave this mixture in a warm place.



Roll the mixture and...



Put it in a pot with some eggs and leave it in a warm place, then cook it in the oven.



Cut some cheese and sausages and...



put them on the mixture, as shown in the photo.



Enjoy your casatiello

The barbecued artichokes

In Spring, the air smells around the town, of barbecued artichokes. They are seasoned with some garlic, pepper, salt, parsley and oil.

They're delicious!



Enjoy your artichokes

How to make colomba?

Ingredients:

600 gr of white flour;
250 gr of butter;
150 gr candied cider;
160 gr of sugar;
100 gr of milk;
25 gr of yeats;
50 gr of almonds;
30 gr di sugar;
5 eggs;
1 lemon;
salt.



what a hard work for ... PEACE!

First:

Mix 100 gr of flour with some milk and yeasts, leave the mixture for 30 minutes.



Second:

Join to the mixture 100 gr of flour and a little milk, leave it in a warm place for 30m.

Third:

Join 150 gr. of flour, 60 gr. of sugar and 80 gr. of butter, leave it for 2 hours.

Fourth:

Join 150 gr of flour, 170 gr of butter, a little salt, 60 gr. of sugar, vanilla, citrus fruits, honey, eggs and mix all. At last, join some candied and leave his mixture for eight hours. Then put in in the oven.

Domenico's Easter in family

These Easter holidays were very nice because I spent them with my family.

I went to my grandmother's and there was all my family there.

I was so happy to stay with them!

My grandmother prepared delicious food.

The main course was "cannelloni", a sort of pasta filled with meat, tomato sauce, mozzarella cheese. Then I ate roasted lamb (the lamb is a symbol of Jesus' sacrifice) barbecued artichokes and many other things.

The weather was cold and rainy so we stayed at home and played.