




Traditional Easter Menu

In Italy Easter spans over two days, ***Pasqua*** (Easter day) and ***Pasquetta***, the Monday following Easter (literally “little Easter”), which is also a holiday in Italy.

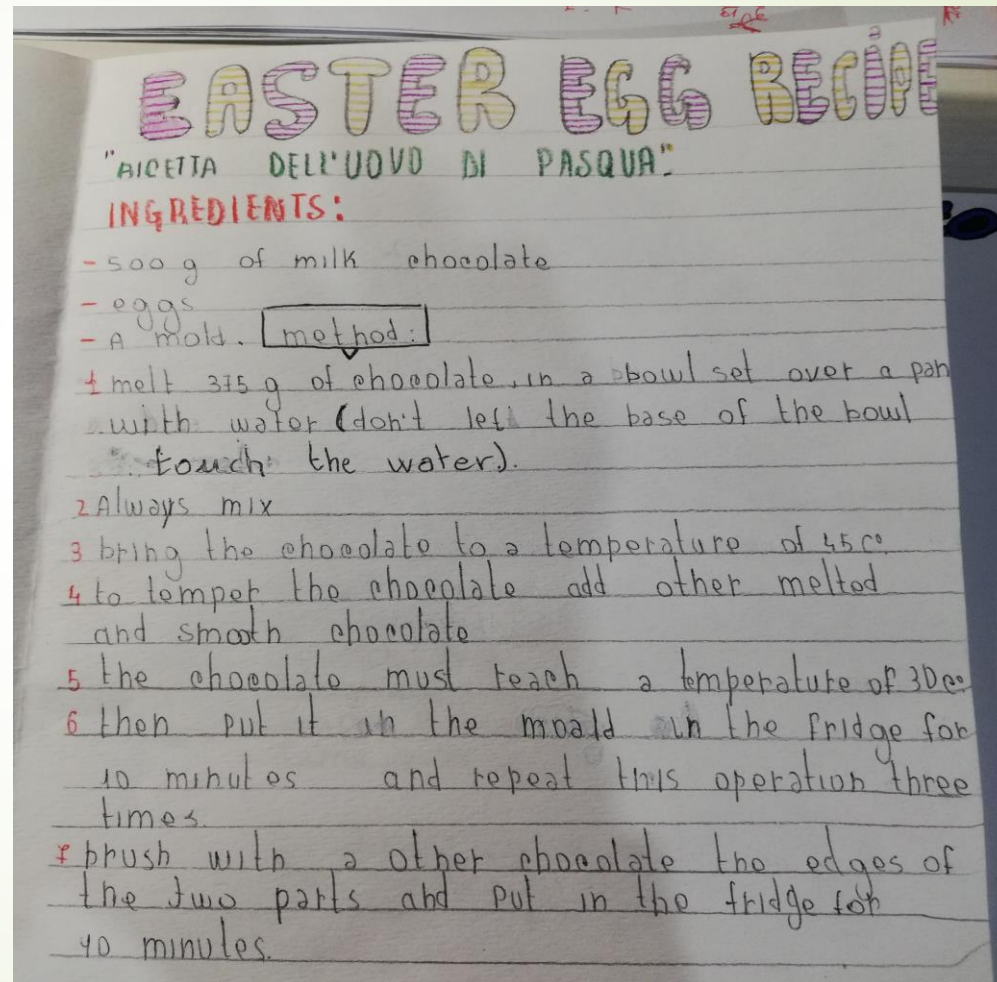
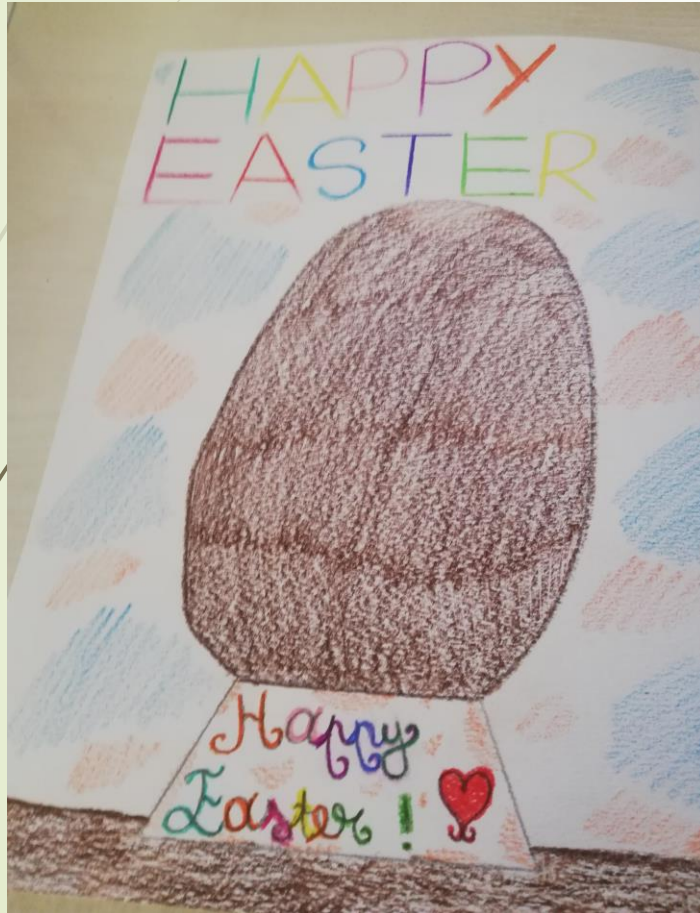
In Italy Easter is first a religious celebration but it is also celebrated with traditional Easter foods.



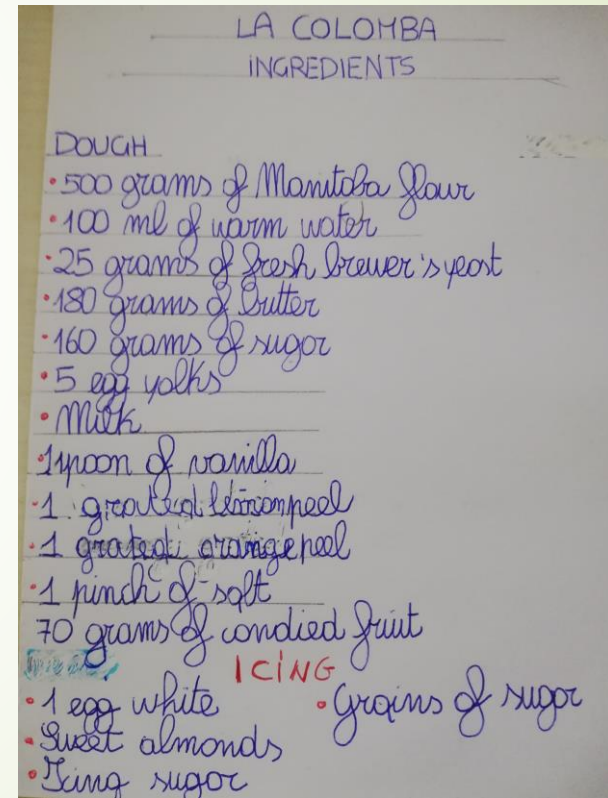
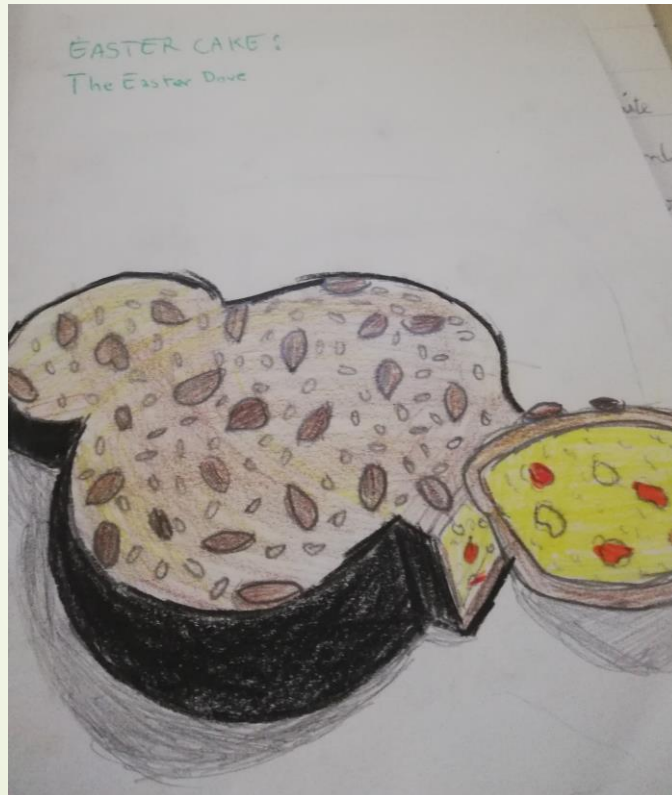


Dolci (dessert) is an important part of the Easter feast. Chocolate eggs are, of course, among the favorite. In Italy, they always contain a surprise inside for the kids. The *Pastiera Napoletana* is another authentic Easter tradition; originating in Naples, this cake is made with ricotta cheese, candied fruit and orange-blossom water. The *Pizza Pasqualina*, a dessert made with cinnamon and chocolate, is a specialty of northern Lazio. In Sicily, *cassata* and *cannoli* are the traditional dessert; and in Sardinia, *casadina* is usually served. *Pane di Pasqua* (Easter Bread) is a famous Easter treat made all over Italy. Sometimes it is prepared as a dessert, other times as a savory pastry.

Easter eggs are everywhere in Italy, either as chocolates or as decorated boiled eggs. They symbolize the rebirth of Christ.



A dove-shaped cake (Colomba pasquale): symbolizing a peace dove.



Cake with ricotta cheese.



TORTA DI RICOTTA CAKE WITH RICOTTA

INGREDIENTS FOR THE DOUGH

- 350 g OF FLOUR
- 3 EGGS
- 200 g OF BUTTER
- 200 g OF SUGAR
- A TEASPOON BAKING POWDER
- A PINCH OF SALT

INGREDIENTS FOR RICOTTA CREAM

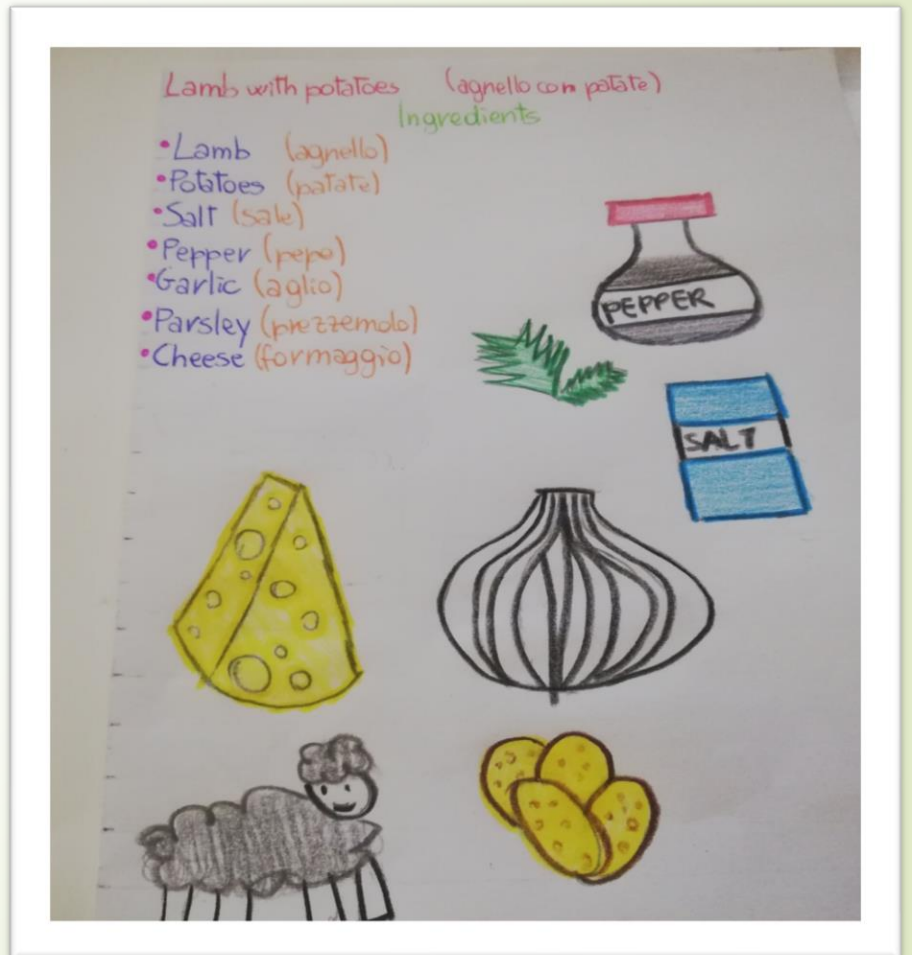
- 500g OF RICOTTA
- 250g OF SUGAR
- CANDIED FRUIT
- GRATED LEMON RIND
- 4 EGGS

Scarcella



This typical Easter treat from Puglia is made in a round wreath symbolizing the circle of life and often comes decorated with little eggs.

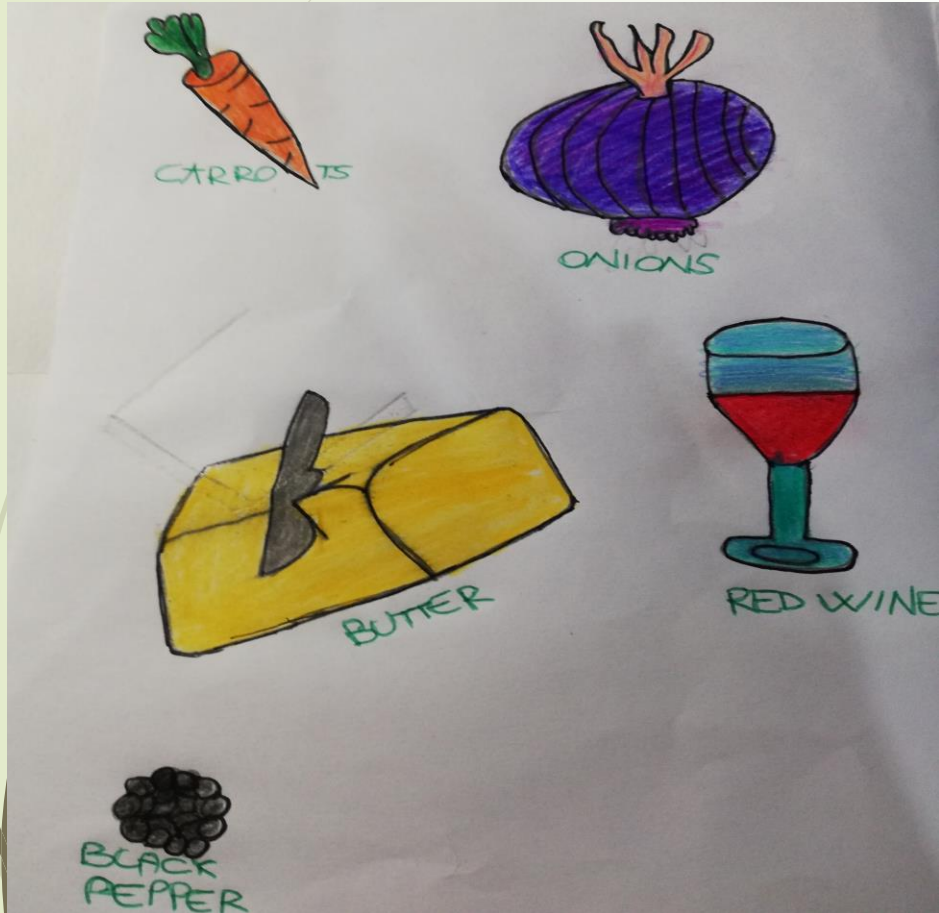
In Italy it is tradition to have agnello or lamb as the main course for the Easter meal.



Lasagna



Spezzatino di manzo



SPEZZATINO DI MANZO BEEF STEW INGREDIENTS

Beef 1 Kg.
Onions 1.
Celery 1.
Beef broth 1 l.
Extra virgin olive oil 4 tablespoons.
Flour 30 g.
Thyme 1 sprig.
Black pepper q. b.
Carrots 1.
Red wine 1 glass.
Butter 30 g.
Rosemary 1 sprig.
Sage 3 leaves.
Fine salt q. b.

Difficult - very easy.
Preparation - 20 minutes.
Cooking - 140 minutes.
Doses - 4 people.

Cardoncelli with lamb and eggs.



➤ **Ingredients**

- 500 grams of lamb meat
- a clove of garlic
- 1kg of cardoncelli(vegetables)
- 4 eggs
- Parmesan cheese.

HAPPY EASTER
BY

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