



Erasmus+

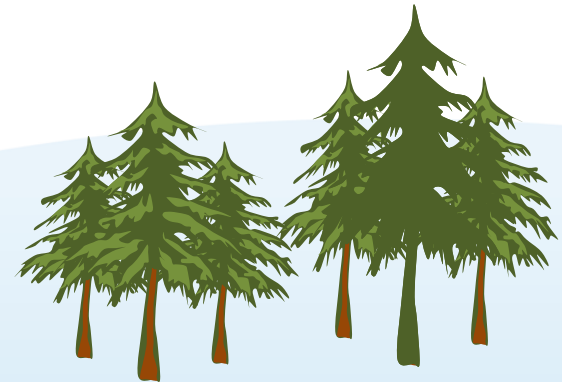
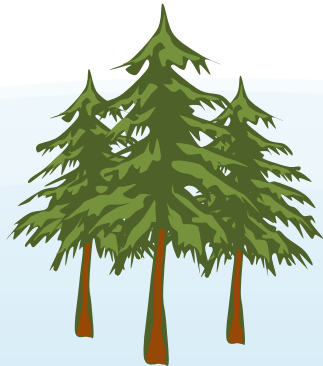
*“Little scientists building and design  
Europe ( STEAM)”*



# *ITALIAN CHRISTMAS TRADITIONS*

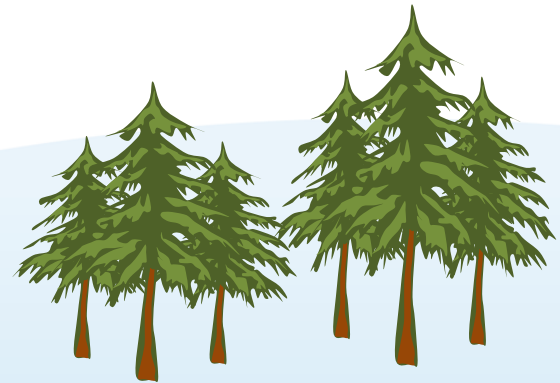


*Primary School  
Istituto Comprensivo  
Figline Valdarno  
Firenze Italia*



# *Nativity scene*

For Christmas, in Italy, in every home, and not only, there is the custom to build the Nativity, which represents the nativity of Jesus. There are many types of «Presepe or Presepio», some are real artworks in terracotta and pottery.



## *Do you know who invented the crib?*

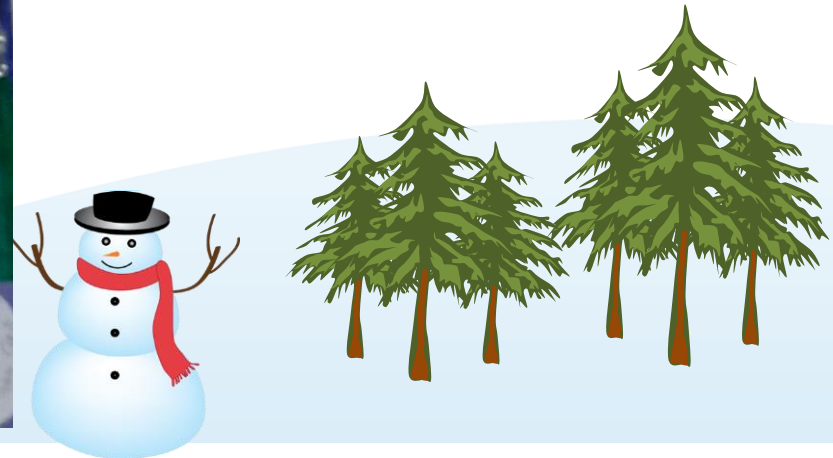
The tradition wants that it was Saint Francis of Assisi to invent the crib.

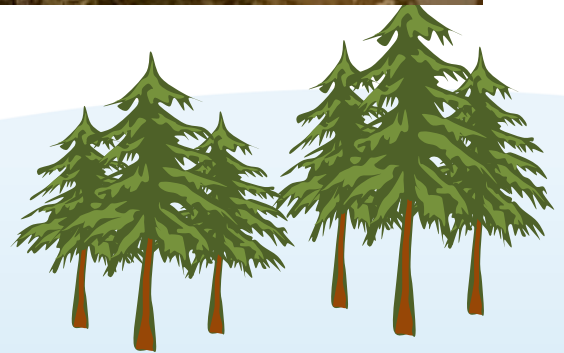


*The Old Lady of the Crib" written by a great Italian writer, for child, Gianni Rodari.*



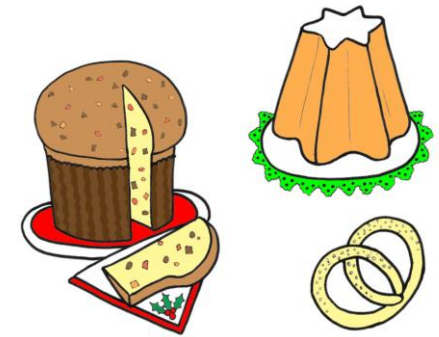
" The fair story tells of one of the characters in the Nativity, an old woman, who goes all the way the baby Jesus Christ on the eve of Christmas day... but every year many situations require her loving and compassionate intervention , and hold her to such a point that she has never succeeded and will never reach the Baby Jesus ... but in fact she is also the only one who brings Jesus into her heart generous and charitable.







# Traditional Italian Christmas cakes



The most famous Christmas cakes are “**panettone e pandoro**”

In every Italian region there are different cakes sweets and cakes that are prepared during the Christmas season

**Torrone**



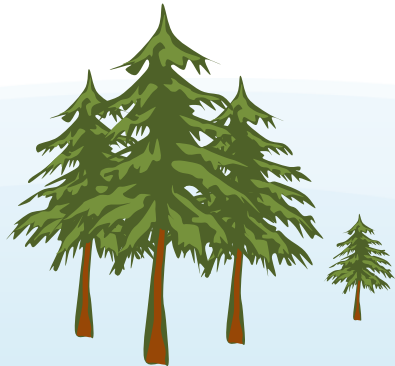
**Tronchetto di Natale**



**Struffoli**



**Ricciarelli**



# Panettone

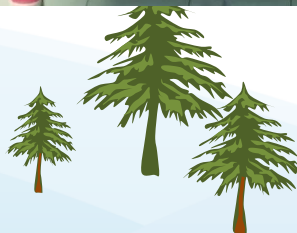
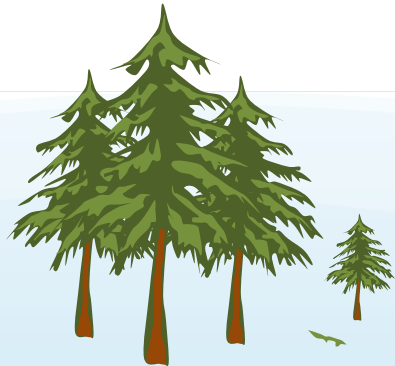
(pan de Toni □ Toni's bread)



It was born in Milan in the Middle Ages when Lord of Milan's cook burned the raised Christmas cake.



The legend goes that the kitchen porter added raisins and candied fruits in the raised dough.



# Pandoro

(Pan de oro □ Golden bread)

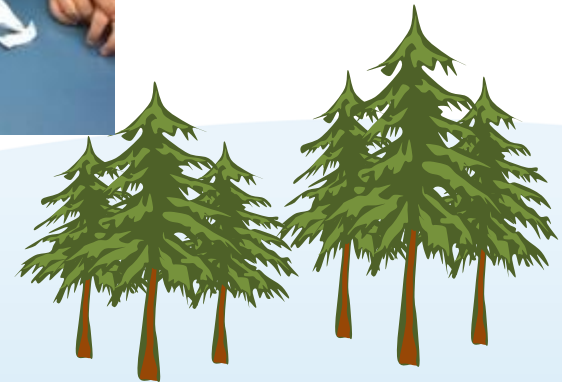
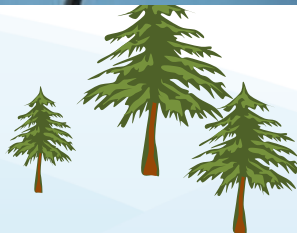
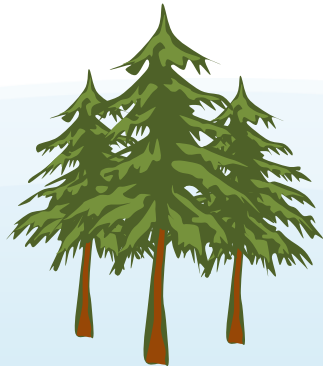


It comes from  
“Pasticceria  
Melegatti” in  
Verona.

The original cake  
called NADALIN  
(little Christmas)  
had the shape of  
a star



Now it is a  
raised cake  
with a star  
shape covered  
in icing sugar.





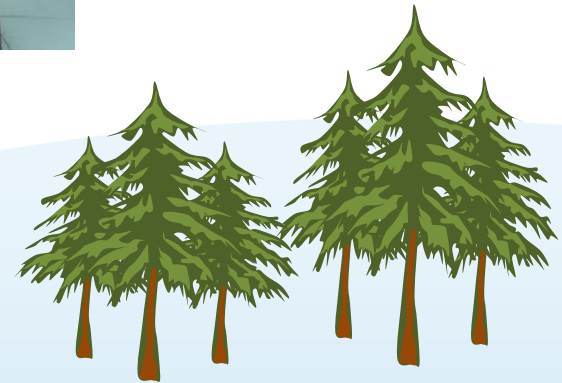
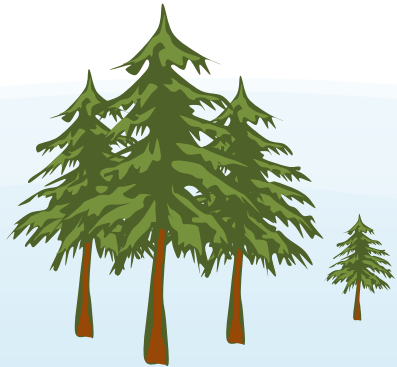
# Panforte



It is a Tuscan traditional cake from Siena invented in middle ages



It is made with a lot of honey nuts, candied fruit and dried fruit and a secret spice mix.



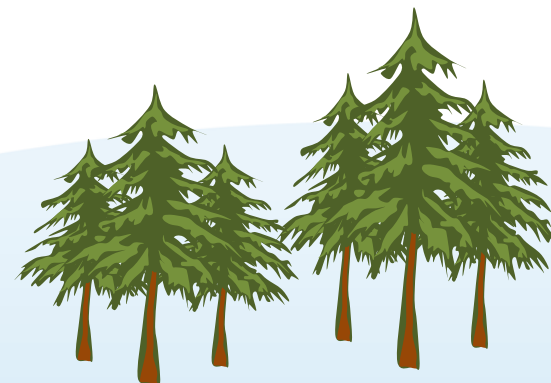
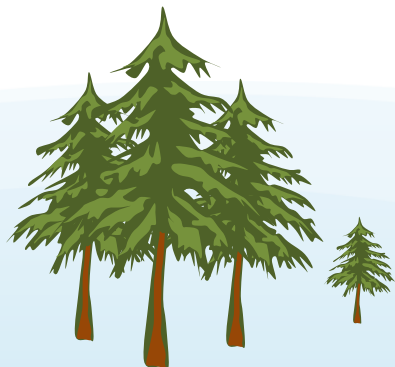
# “THE BEFANA”

The befana is a very ugly old woman, but nice and generous.

She has got a big nose full of warts, grey hair and a toothless mouth.

She wears patched dresses, a long dark skirt, broken shoes and keeps a piece of cloth on her head.

She rides a broom and brings a big sack with many presents inside for all the children



The story of the **“Befana”** tells that, when the Three Wise Men were going to Bethlehem to bring gifts to Child Jesus, unable to find the way, asked information to an old lady inviting her to accompany them to pay him homage, but she refused. The old woman, afraid of her refusal, prepared a basket full of sweets and she looked for them in vain. Then she began to go everywhere, giving to every child met some sweets in the hope that one of them were Baby Jesus. From that day on, during the night between January 5<sup>th</sup> and 6<sup>th</sup> she passes from house to house, giving gifts to children to be forgiven for her refusal.





# WHAT DOES THE BEFANA BRING?

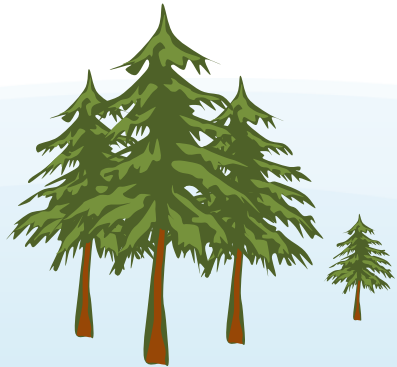
A STOCKING FULL OF SWEETS!



As a tradition in Figline, on the morning of the Epiphany, all the children find under the Christmas tree, beyond the sock, a sweet (called Fantoccia), which is shaped like a Befana for girls and like a horse for boys. The Fantoccia is biscuit made of pastry decorated with chocolates, Smarties, etc.

*Recipe:*

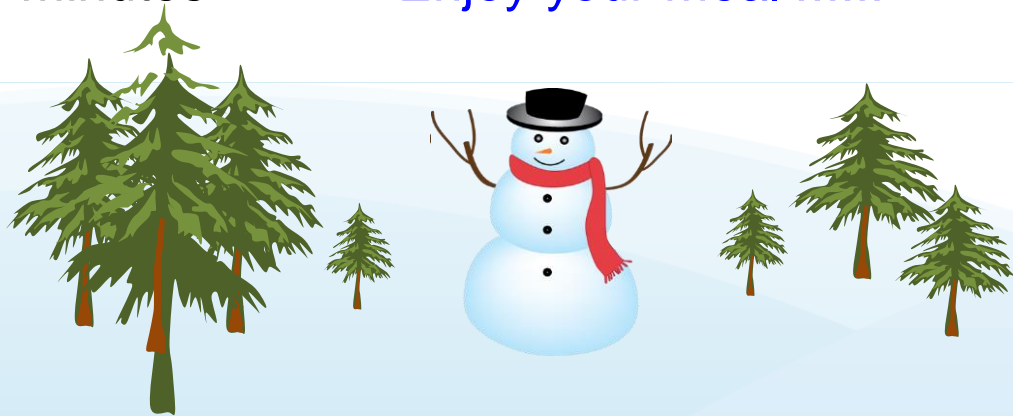
- 350g flour;
- 150g butter;
- 150g sugar;
- 2 egg yolks;
- 1 lemon;
- 1 pinch of salt;
- 1/2 sachet of yeast for sweets.



## Procedure:

Put the flour in a bowl and add all the ingredients: softened butter, sugar, egg yolks, grated lemon rind, salt, yeast. Mix everything up to make it compact and work it with your hands. Then form a ball with the dough and wrap in a food film. Make it rest for half an hour at room temperature, then lay it on a floured base. In the meantime, switch on the oven to 180°C. Spread the dough until it reaches a thickness of 2 or 3 cm. Arrange on a buttered and floured baking sheet and make a shape of «Befana» or of a horse. Finally decorate it with the coloured sugar.

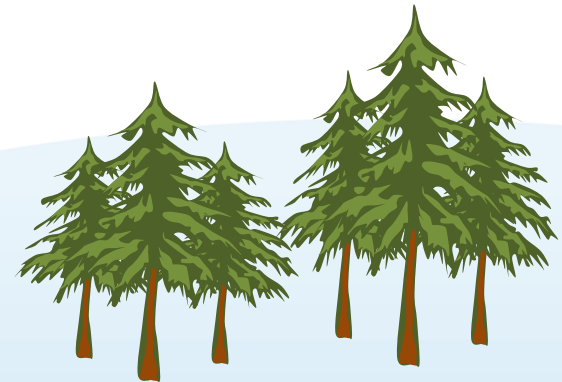
Bake it in a hot oven and cook for about 15 minutes. **Enjoy your meal !!!!!**



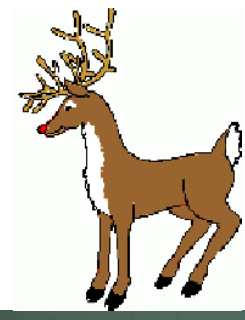
# *Christmas workshops at school*



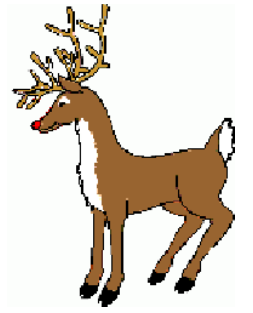
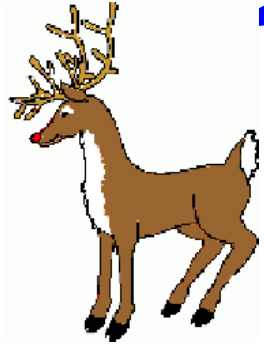
# Our snowman







# The reindeers





*The stars*

