

Pasta Fatta In Casa

Testaroli

2009. p. 259. (subscription required) Loaldi, P. (2011). *Pasta fatta in casa. Fatti in casa (in Italian)*. Gribaudo. p. 118. ISBN 978-88-580-0285-8. Fodor's

Testaroli, sometimes referred to as testarolo, is a type of thin spongy pasta or bread in Italian cuisine that is prepared in circular sheets using water, flour, and salt, which is then sliced into diamond or rectangular shapes. A common dish in the Lunigiana region and historical territory of Italy, it is an ancient pasta originating from the Etruscan civilization of Italy. Testaroli has been described as "the earliest recorded pasta". It is also a native dish of the southern Liguria and northern Tuscany regions of Italy.

Testaroli is prepared from a batter that is cooked on a hot flat surface, after which it may be consumed. It is traditionally cooked on a testo, a flat terracotta or cast iron cooking surface from which the food's name is derived. It is sometimes cooked further in boiling...

Sfoglia

ISBN 978-0-544-18765-8. Campagna, Claudia (2019-11-25). "A Casa Artusi, la sfoglia è quella fatta a mano". *Romagna a Tavola (in Italian)*. Retrieved 2024-11-07. "Bologna

Sfoglia (Italian: ['sfɔʎ.ʎa]) is the uncut fresh pasta sheet from which many types of Italian fresh egg pasta made using only flour and eggs is made. Pasta made from sfoglia is considered a fundamental dish in order to form a meal in Emilia-Romagna cuisine.

Neapolitan sauce

tomato-based sauces derived from Italian cuisine, often served over or alongside pasta. In Naples, Neapolitan sauce is simply referred to as salsa, which literally

Neapolitan sauce is the collective name given (outside Italy) to various basic tomato-based sauces derived from Italian cuisine, often served over or alongside pasta.

In Naples, Neapolitan sauce is simply referred to as salsa, which literally translates to 'sauce'. Basil, bay leaf, thyme, oregano, peppercorns, cloves, olives, and mushrooms may be included depending on taste preferences. Some variants include carrots and celery. Outside Italy, the basic sauce is vegetarian, although meat such as minced beef or sausage can be added. By contrast, in Italy, the sauce dish carrying Naples in its name is a sauce called Neapolitan ragù.

Italian cuisine

11 November 2021. *"Pasta recipes"*. Archived from the original on 30 November 2021. Retrieved 11 November 2021. *"Pasta fatta in casa con i consigli degli*

Italian cuisine is a Mediterranean cuisine consisting of the ingredients, recipes, and cooking techniques developed in Italy since Roman times, and later spread around the world together with waves of Italian diaspora. Significant changes occurred with the colonization of the Americas and the consequent introduction of potatoes, tomatoes, capsicums, and maize, as well as sugar beet—the latter introduced in quantity in the 18th century. Italian cuisine is one of the best-known and most widely appreciated gastronomies worldwide.

It includes deeply rooted traditions common throughout the country, as well as all the diverse regional gastronomies, different from each other, especially between the north, the centre, and the south of Italy, which are in continuous exchange. Many dishes that were once...

Montesardo

Padua "Sagra de la pasta fatta a casa e de lu porcu paesanu pri-pri" – occurs annually on 12 August. A food festival with homemade pasta and pork prepared

Montesardo is a frazione (transl. village) in the comune of Alessano in the province of Lecce in the Apulia region, Italy. As of the 2001 census, it has a population of 1,369. It is 59 km (37 mi) from Lecce, just over 10 km (6.2 mi) from Leuca, and 1 km (0.62 mi) from the comune capital of Alessano.

August 2016 Central Italy earthquake

rescatado con vida Canadian among those killed in Italian earthquake "Terremoto, Sayed non ce l'ha fatta Individuato cadavere del rifugiato afgano: il

An earthquake, measuring 6.2 ± 0.016 on the moment magnitude scale, hit Central Italy on 24 August 2016 at 03:36:32 CEST (01:36 UTC). Its epicentre was close to Accumoli, with its hypocentre at a depth of 4 ± 1 km, approximately 75 km (47 mi) southeast of Perugia and 45 km (28 mi) north of L'Aquila, in an area near the borders of the Umbria, Lazio, Abruzzo and Marche regions. As of 15 November 2016, 299 people had been killed.

Sicily

"Storia della Cucina Siciliana: un'arte unica al mondo, fatta di gusto e tradizione". *Siciliafan (in Italian)*. 6 August 2020. Retrieved 10 September 2020

Sicily (Italian and Sicilian: Sicilia), officially the Sicilian Region (Italian: Regione Siciliana), is an island in the central Mediterranean Sea and one of the 20 regions of Italy, situated south of the Italian Peninsula in continental Europe. With 4.7 million inhabitants, including 1.2 million in and around the capital city of Palermo, it is both the largest and most populous island in the Mediterranean Sea.

Sicily is named after the Sicels, who inhabited the eastern part of the island during the Iron Age.

Sicily has a rich and unique culture in arts, music, literature, cuisine, and architecture. Its most prominent landmark is Mount Etna, the tallest active volcano in Europe, and one of the most active in the world, currently 3,403 m (11,165 ft) high. The island has a typical Mediterranean...

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