

La Frutta

Frutta martorana

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Frutta martorana (also called frutta di Martorana or, in Sicilian, frutta marturana) is a Sicilian marzipan sweet in the form of fruits and vegetables from the provinces of Palermo and Trapani.

Realistically coloured with vegetable dyes, it is said to have originated at the Benedictine nunnery of Santa Maria dell'Ammiraglio, Palermo, known as La Martorana after its foundress, when nuns decorated empty fruit trees with marzipan fruit to impress an archbishop visiting at a season when the trees were not fruiting. It is traditionally put by children's bedsides on All Souls' Day.

List of songs recorded by Zecchino d'Oro

Europa (Italy) Dita nel naso (Italy) I numeri (Italy) La casa stregata (Italy) La frutta e la verdura (Italy) Mister Spazzolino (Italy) Non ci cascheremo

The Zecchino d'Oro International Festival of Children's Song has been held every year since 1959, first as a national (Italian) event, and after 1976 as an international one. The 1964 songs were recorded for an LP titled The Little Dancing Chicken, (an English translation of "Il Pulcino Ballerino", the award-winning song that year). The LP was released in the United States.

The festival was presented by Cino Tortorella until the 32nd edition when duties began to be shared with Maria Teresa Ruta and others until Tortorella's final participation in the 51st event.

Zecchino d'Oro winner are marked in gold.

Frutta e verdura

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Frutta e verdura is a studio album by Italian singer Mina, released in October 1973 by PDU and originally distributed by EMI Italiana as a double album along with Amanti di valore. This pair of albums spent eight consecutive weeks at the first place of the Italian chart.

The cover of this album is the first one created by Mauro Ballelli.

Piadina romagnola

Retrieved 17 February 2024. Succi, Margherita. "Tra mosto e frutta secca, a novembre arriva la piada dei morti" [Between must and dried fruit, the piada

Piadina romagnola (Italian: [pjaˈdiːna romaˈ????la]) or simply piadina, traditionally piada (Italian: [ˈpjaˈda]; Romagnol: pièda), is a thin Italian flatbread, typically prepared in the Romagna historical region (provinces of Forlì-Cesena, Ravenna, and Rimini). It is usually made with white flour, lard or olive oil, salt, and water. The dough was traditionally cooked on a terracotta dish (locally called teggia or testo), although nowadays flat pans or electric griddles are commonly used.

Piadina has been added to the list of the prodotti agroalimentari tradizionali (PAT) of the Emilia-Romagna region, and to the protected geographical indication of the European Union in 2014.

Italian meal structure

or cooked vegetables, which accompanies the second dish; seasonal fruit (frutta) as a conclusion. Lunch is always served with bread. Meals, particularly

Italian meal structure is typical of the European Mediterranean region and differs from that of Northern, Central, and Eastern Europe, although it still often consists of breakfast (colazione), lunch (pranzo), and supper (cena). However, breakfast itself is often skipped or is lighter than that of non-Mediterranean Europe. Late-morning and mid-afternoon snacks, called merenda (pl.: merende), are also often eaten.

Full meals in Italy contain four or five courses. Especially on weekends, meals are often seen as a time to spend with family and friends rather than simply for sustenance; thus, meals tend to be longer than elsewhere. During holidays such as Christmas and New Year's Eve, feasts can last for hours.

Today, full-course meals are mainly reserved for special events such as weddings, while everyday meals include only a first or second course (sometimes both), a side dish, and coffee. The primo (first course) is usually a filling dish such as risotto or pasta, with sauces made from meat, vegetables or seafood. Whole pieces of meat such as sausages, meatballs, and poultry are eaten in the secondo (second course). Italian cuisine has some single-course meals (piatto unico) combining starches and proteins.

Most regions in Italy serve bread at the table, placing it in either a basket or directly on the table to be eaten alongside both the first and second courses. Bread is consumed alongside the other food, and is often used at the end of the meal to wipe the remaining sauce or broth from the dish. The expression "fare la scarpetta" is used to encourage a diner to use the bread to absorb the remaining food on the plate.

Day of the Dead

marzipan treats called frutta martorana. On the night of November 1, Sicilian parents and grandparents traditionally buy Frutta di Martorana to gift to

The Day of the Dead (Spanish: Día de (los) Muertos) is a holiday traditionally celebrated on November 1 and 2, though other days, such as October 31 or November 6, may be included depending on the locality. The multi-day holiday involves family and friends gathering to pay respects and remember friends and family members who have died. These celebrations can take a humorous tone, as celebrants remember amusing events and anecdotes about the departed. It is widely observed in Mexico, where it largely developed, and is also observed in other places, especially by people of Mexican heritage. The observance falls during the Christian period of Allhallowtide. Some argue that there are Indigenous Mexican or ancient Aztec influences that account for the custom, though others see it as a local expression of the Allhallowtide season that was brought to the region by the Spanish; the Day of the Dead has become a way to remember those forebears of Mexican culture. The Day of the Dead is largely seen as having a festive characteristic.

Traditions connected with the holiday include honoring the deceased using calaveras and marigold flowers known as cempazúchitl, building home altars called ofrendas with the favorite foods and beverages of the departed, and visiting graves with these items as gifts for the deceased. The celebration is not solely focused on the dead, as it is also common to give gifts to friends such as candy sugar skulls, to share traditional pan de muerto with family and friends, and to write light-hearted and often irreverent verses in the form of mock epitaphs dedicated to living friends and acquaintances, a literary form known as calaveras literarias.

In 2008, the tradition was inscribed in the Representative List of the Intangible Cultural Heritage of Humanity by UNESCO.

List of pies, tarts and flans

legacy“; Yankee Magazine “Früchtewähen / Gâteaux aux fruits / Torte di frutta”; In the data base of Culinary Heritage of Switzerland. “Woolton pie creator

This is a list of pies, tarts and flans. A pie is a baked or fried dish which is usually made of a pastry dough casing that covers or completely contains a filling of various sweet or savory ingredients. A tart is a baked dish consisting of a filling over a pastry base with an open top not covered with pastry. The pastry is usually shortcrust pastry; the filling may be sweet or savory, though modern tarts are usually fruit-based, sometimes with custard. The croustade, crostata, galette, tarte tatin and turnovers are various types of pies and tarts. Flan, in Britain, is an open pastry or sponge case containing a sweet or savory filling. A typical flan of this sort is round, with shortcrust pastry.

Gianni Morandi

Il mondo di frutta candita (1975) *Per poter vivere* (1976) *Old Parade Morandi* (1978) *Abbracciamoci* (1979) *Cantare* (1980) *Morandi* (1982) *La mia nemica amatissima*

Gian Luigi "Gianni" Morandi (Italian: [ˈdʒanni moˈrandi]; born 11 December 1944) is an Italian pop singer, actor and entertainer. It is estimated that Morandi has sold about 50 million recordings.

Marzipan

(marzapane) is often shaped and painted with food colourings to resemble fruit—frutta martorana—especially during the Christmas season and on Il Giorno dei Morti

Marzipan is a confection consisting primarily of sugar and almond meal (ground almonds), sometimes augmented with almond oil or extract.

It is often made into sweets; common uses are chocolate-covered marzipan and small marzipan imitations of fruits and vegetables. It can also be used in biscuits or rolled into thin sheets and glazed for icing cakes, primarily birthday cakes, wedding cakes and Christmas cakes. Marzipan may also be used as a baking ingredient, as in stollen or banket. In some countries, it is shaped into small figures of animals as a traditional treat for New Year's Day or Christmas. Marzipan is also used in Tortell, and in some versions of king cake eaten during the Carnival season.

List of Swiss breads

delle Alpi, dominavano latticini, formaggi, noci, bacche, funghi, ortaggi e frutta; nell’Altopiano (cosiddetta “fascia cerealicola”) puree, zuppe, pane, legumi

Bread has been a staple food in Switzerland for millennia, probably since the dawn of agriculture. The Swiss Plateau is the main cereal region of the country.

Nowadays, bread is consumed by almost all Swiss and accompanies practically every meal, making it an integral part of Swiss cuisine. There are several hundred different types of Swiss bread, owing to the diversity of culture and traditions found in the country.

This list includes national, regional and sweet breads.

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