

FERRARA - PAMPEPATO/PAMPATO

Ferrara

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In the 1600s the nuns of the Corpus Christi Monastery of Ferrara, drawing inspiration from an ancient recipe by the great Renaissance chef Christopher from Messisbugo, create a cake to send to the great personalities of the time. Cocoa, just arrived in Europe in the hands of Cortes, was a luxury asset, intended for a few and is added as if it were a jewel, precious powder. In the shape of a zucchini is embellished with almonds or fine hazelnuts, from tasty candied, it is flavored with fragrant spices; the canopy is finally covered with dark chocolate. So the rich dessert becomes the Pope's Pan. It is easy to understand to whom this wonder was dedicated! An ancient, poetic and lost language transforms him into Pampapato and Pampepato. For centuries the two names coexist and the substance does not change. It is the dessert of Christmas, of the holidays, it is the dessert that best represents the richness and sophistication of Ferrara. It is the dessert that with its intense taste and its delicious scent recalls the tradition of a territory with many stories and flavors.

Overview

Country:Italy

Other senses involved

✓ Sight ✓ Smell

Accessibility / Transportation

✓ Highway Network-Car 1 ✓ Intercity/Tourist Bus 1

