



Primary School 2nd Circolo “Ruggero Settimo” Castelvetroano
Classes: 4th A Dante Alighieri school complex
4th C/D/E Ruggero Settimo school complex

Teachers: Accardo Maria Grazia, Scirica Serafina
Rizzo Maria Cristina, Glorioso Eleonora

EASTER IS SERVED!



Cassata, whose name means large round bowl, is a Sicilian pastry created to celebrate Easter after Lenten sacrifices. The preparation of Sicilian cassata requires a lot of skill, especially to create the elaborate decorations.



4th A Dante Alighieri



4th C Ruggero Settimo



REDDI NOTE 8 PRO
AI QUAD CAMERA

4th D Ruggero Settimo



4th E Ruggero Settimo



For the Easter party, Mrs. Marta decided to make a typical Sicilian dessert: the CASSATA.

The amount to spend
is € 100.00.

In order to make the
shopping list, Mrs.
Marta takes a flyer
from the supermarket
from which to choose
the products.

Help her!

How much will she
spend to make a
cassata?

How many euros
should she get in
change?



SHOPPING LIST

Flour
Sugar
Yeast
Vanillin
Eggs
Candied Fruit
Royal Icing
Green Marzipan
Ricotta Cheese
Dark Chocolate Chips
Rum
A liter of water





€0,93 €9,15
 €9,15
 0,50+
 0,69+
 1,50+
 0,77+
 0,69+
 11,90+
 0,16+
 3,90+
 4,20+
 11,97+
 0,93+
 11,10+
 9,15=
57,46
 100,00-
 57,46=
42,54
 RISPARE
 LA SIGNIFICATIVA PER PREPARARE UNA CASSA SPENDERE 57,46
 IL RESTO RICEVERA 42,54



REDMI NOTE 8 PRO
AI QUAD CAMERA







INGREDIENTS

For the Sponge
Cake:

300 g of flour;
300 g of sugar;
1 little bag of
powdered sugar;
1 packet of yeast;
1 sachet of vanillin;
6 eggs.



For the decoration:

- 250 g of green marzipan;
- 250 g of sugar;
- 400 g of candied fruit;
- 100 g of royal icing.



For the filling:

- 1 Kg of ricotta cheese;
- 150 g of sugar;
- 100 g of dark chocolate chips.



For the syrup:

- 2 cups of Montego rum
- 500 g of water;
- 200 g of sugar.



INSTRUCTIONS



How to prepare the dough.
Pour into a greased and floured baking sheet and bake at 180 ° C for 30-35 minutes.

How to make the syrup.

Heat the water, add the sugar and mix to dissolve it. Leave to cool and add Montego rum.



Put the sponge cake in a mold and sprinkle with the syrup. Cover the edge by alternating squares of sponge cake and marzipan.



Pour in the seasoned ricotta, cover with a layer of sponge cake and refrigerate for 8 hours.



Invert the mold on a tray, add green marzipan and decorate.

SERVE YOUR MASTERPIECE!



"Friendship is the sweetest form of wealth in
your life"
St Augustine