

Primary School 2nd Circolo "Ruggero Settimo" Castelvetrano 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



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?



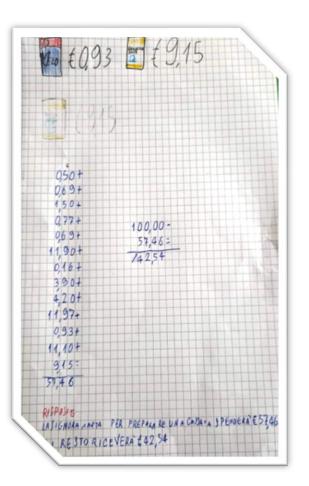
SHOPPING LIST

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



















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.

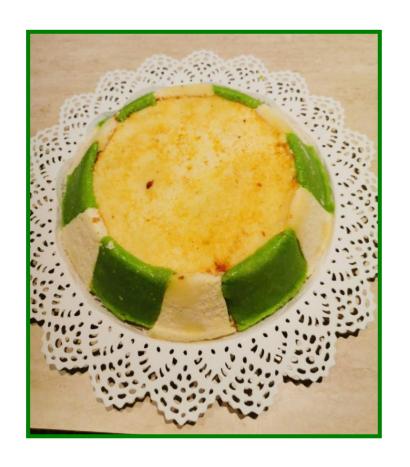
Pour into a greased and floured baking sheet and bake at 180° C for 30-35 minutes.

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 marzípan and decorate.

SERVE YOUR SERVE FERPLECE! MASTERPIECE!



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