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traditions, today

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Tortellini



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Typical stuffed egg pasta from Emilia, Italy. Its origin is found in 'Secchia rapita", poem by Alessandro Tassoni in 1624, where to help solving the war between Modena and Bologna come Bacchus, Venus and Mars; they stopped to sleep at an inn in Castel-franco Emilia, where the innkeeper was conquered by the curves of Venus, and reproduced her navel with pastry he was brewing.



Tortelloni



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Same as Tortellini, but quite bigger
and stuffed with lighter fillings, mush-
rooms, ricotta, spinach, basil...



Modena

Ravioli



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Typical stuffed egg pasta from Piemonte, Italy. Traces can be found in Giovanni Boccaccio's Decameron, written in 1349 after the Black Plague in Europe, where it's reported 'a land of people doing nothing else but cook maccheroni and ravioli'. Sure is a famous inn in Gavi (Piemonte) run by a family whose surname was Ravioli, and greatly cooking them.



Casoncelli



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Typical stuffed egg pasta from Lombardy, Italy. Its origin is uncertain, but thanks to what reported by Paolo Guerrini, Monsignor, in his book about centuries XV-XIX, in a document dated 1478 talking about the plague, it's said that corpses were stacked as done with CASONCELLI. Besides it's dramaticity, it's a witness that in XV century casoncelli were a well known pasta variant.



Trofie



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Typical pasta shape from Liguria, Italy. Origin is uncertain, but it's widely accepted they were used on ships during crusades. The sticky dough of flour and water were wiped out from hands rubbing with one another, so producing little pieces of rolled pasta, recovered and cooked.



Orecchiette



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Typical egg pasta from Puglia, Italy. Besides it's considered typical of Puglia, its origin is to be sought in France, where during Middle-Ages were produced because suitable to be stored and preserved: this made them greatly adopted on ships for long trips. Probably that's why they were largely adopted in south Italy too.



Gnocchi



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Gnocchi have a very ancient origin. In Italy have been found remains of gnocchi dated at bronze age in the northern third, between Lombardy and Trentino. Very appreciated during Renaissance as a noble course (made of bread and almonds), they gained the actual recipe of flour and potatoes in XVI century, with the potato arrival from the Americas.



Pappardelle



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Typical pasta shape from Tuscany, Italy. It is a review of tagliatelle from Emilia. Tuscan cuisine is of a much more intense flavour and saucy: this needs a much more wide pasta to be kept on, and rough. That's why in Tuscany the egg pasta is double the larger and rough, the pappardelle.



Piadina



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Typical pasta shape from Emilia Romagna, Italy. Origin at the dawn of time, it was present yet from 1200 BC. And even if in 100 BC leavened bread was an overall standard, piadina still was the preferred by poor people. First official document addressing the 'piada" is dated 1371 by Cardinal Angelico, listing the items to be pretended as taxes.



Strozzapreti



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Typical pasta shape from Emilia Romagna, Italy. Origin is to search since VIII century, when Emilia Romagna went under Papacy. Taxes were very high, and among people raised the hate towards clergy. And while wives had to prepare pasta without eggs, all taken by clergy, husbands, eating pasta with no eggs, wished it could choke priests, 'strozzapreti" exactly.



Tagliatelle



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Typical pasta shape from Emilia Romagna, Italy. Its legendary origin is the story of a wedding, between Lucrezia Borgia and the Duke of Ferrara, Sir Alfonso d'Este. The bride was beautiful, with long blonde hair. The wedding chef, master Zefirano, took inspirations from those blonde hair and cut egg pasta in long yellow gold stripes.



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