

## THE "CIAMBELLA SERRONESE"

The "ciambella serronese" is our village's **traditional savoury food**, which is produced every week by our bakery Bar Lazio. The recipe has been handed down from generation to generation; as a result, today our confectioner **Franco Terenzi** makes it following the original and ancient recipe of his great-great-grandmother.

Its ancient and natural taste will allow you to savour it with different combinations: first of all, with "**Corallina salami**", a combination that comes from the popular tradition on Easter Sunday. However, over recent years it has also been combined with honey, jam or chocolate. And indeed this dish was produced in the houses of our grandparents at the height of Easter, when the spring supplied them with an abundance of staples.



**History:** the elders of the village recall that in former times the "ciammella" was brought as a gift by the man who went to "**pete**" (from Latin "**chiedere**", which means "**to ask**") his girlfriend to marry him; and indeed it stood as a symbol of the wealth of the groom's family.

On his way to the fields, sometimes the man would chew the "ciammella", which was brought as a bracelet.