

Table nutrition facts	Average values
Offella di Parona	100 g
Energy value	Kcal 493 Kj 2068
Fat	24 g
Of which saturated acids	15 g
Carbohydrates	66 g
Of which sugars	20 g
Fiber	1,90 g
Proteins	8,8 g
Salt	0,3 g



SCARICATE L'APP QR READER SUL VOSTRO SMARTPHONE PER POTER LEGGERE LA RICETTA DEL TIRAMISÙ CON LE OFFELLE DI PARONA



OFFELLE

"Offellee fa el to mestee"

<Proverbio milanese



Progetto CLIL 2.0

Colours in Lomellina's Products

CLASSI: 2[^] B e 2[^] H IC Mortara
Scuola Sec. 1^o grado Josti-Travelli

Insegnanti: Cassis - Gatti - Mantelli





HISTORY

The oval shaped biscuits were created for the first time at the end of 800 from two sisters of Parona, Flena Colli and Pasqualina Colli that preparing them in the home and them brought to cook in the oven of the village . The original recipe it was guarded by sisters until their death and left inheritance to Comune. Offella is short for "offa" that for ancient Romans indicated the sweet flat bread.

THE FESTIVAL

In 1969 a group of willing people of Parona formed a committee to organize the first festival of the "offella". The initiative had a much higher success than expected and the following year came to life the typical characters of the festival, Pasqualina and Pinotu, which have become part of the tradition of Parona. Every year, on the first Sunday of October, it proposes a varied program to celebrate the typical product.



RECIPE

The recipe is secret, but we know that the ingredients are simple and genuine: wheat flour, butter, sugar, eggs, rising agent, olive-oil and a pinch of vanilla. In addition to the classic version, there are different variations of offelle: cocoa, lard goose, coffee, chocolate-covered. The offella can be used in the preparation of other dessert, but, the best combination, is with a good sweet wine glass.
