



SCARICATE L'APP
"QR READER" SUL
V O S T R O
SMARTPHONE PER
POTER LEGGERE
LA RICETTA DEI
SAVARIN DI RISO
CON IL SALAME
D'OCA DI MORTA-
RA!



Progetto CLIL 2.0

Colours in Lomellina's Products

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

*Insegnanti: Cassis -
Gatti - Mantelli*

SALAME D'OCA

"Evvi in Mortara, in riva del
molino, una locanda che si
noma becco che lo palato
sazia al contadino con
grosse oche e schietto vino
secco."

|| Giudo da Cozzo ||





HISTORY

The tradition of goose salami has very old origins. Historians of the thirteenth century have handed down that the Lomellina was famous for its ducks breeding farms and, Mortara already tasted the salami of goose meat. In the thirteenth century there was talk of "*Sallama d'oca*": for the great hunger and the need to survive them killing the geese.

PRODUCTION

The geese are kept exclusively in Lomellina, in our area. Those most commonly used to produce salami are two races. In goose salami there are no additives because the statute imposes strict rules to run. The preservatives used are primarily sodium nitrite and potassium nitrate (saltpeter). For the rest, it is limited to the use of pepper and salt.



THE FESTIVAL

L'atmosphere of the last decade of the fifteenth century lives again in the charming historic parade that winds through the streets of the old town, the last Sunday of September. The stars of the show are Ludovico il Moro and his wife Beatrice d'Este. Accompanying the couple there is a parade of five hundred people in costume, formed by the Court and by the seven districts.