




Sicily360°
IMMERSE YOURSELF



COOKING EXPERIENCE

famiata sicana



In Sicily, the wood oven has always been an important element of community, where moments of joy and sharing with friends and family are celebrated around it. The “Sicanian Famiata” we offer to our guests has exactly the same purpose, to recreate a moment of joy and carefree abandon, preparing, chatting, drinking and enjoying good Sicanian food and wine. In Sicilian the verb “Famiare” means to light a big flame in the oven until the top turns white. That’s the sign the oven is ready. We will prepare “miscati” and “scacciati”. The first are sheets of hard wheat dough, rolled or twisted, and filled with potatoes, black olives, sausage and onion, seasoned with extra virgin olive oil. The “scacciati” are hard wheat flour little pizzas, where you indent the dough with your fingers to allow the olive oil to settle in, seasoned with spiced tomato sauce, garlic, anchovies and grated pecorino. Guests obviously participate in the various phases, from the preparation and rolling of the dough, to the seasoning, to the baking. The dinner will also include other seasonal dishes like the “maccudi fave” (smashed fava bean soup) or other soups. Everything will be served with high quality Sicanian wine.



Trip duration
5 h



Place Sicilia

www.pattitour.com