



# Akorn

Akorn DESTINATION MANAGEMENT  
EASTER FESTIVALS AND TRADITIONS





**TASTE TUSCANY**  
A gastronomic fair dedicated to excellence in taste and Italian cuisine. Discover flavours of contemporary Italian culture, with an event hosting hundreds of artisan producers. Last year's edition held a new Egg exhibition collaborating with Paolo Parisi, the world's most appreciated producer of high-quality eggs. An ideal exhibit to explore in the lead up to Easter celebrations.



**SCOPPIO DEL CARRO FIREWORKS**  
A traditional folk procession on Easter Sunday morning, dating back over 350 years; a pyrotechnical tower positioned on a cart known as 'brindellone' by locals is pulled through the streets of Florence until it reaches Piazza del Duomo. At this moment a fire will be lit igniting fireworks, symbolic of new life.



## FLORENTINE CULINARY TRADITION

Learn secrets behind this traditional Carnival cake, typical of Florence. Flavoured with orange, often filled with cream or whipped cream, it is precisely three centimetres tall, covered with powdered sugar, and lastly decorated with the symbol of the Florentine lily in cocoa. An authentic recipe as created by Silvia from our team based in Florence, sharing her instructions and final creation below.



Schiacciata alla fiorentina is indeed a historic cake, created by well-known 19th-century gastronome Pellegrino Artusi. With ancient origins, dating back to the 18th century, it was also called "Schiacciata delle Murate" made by the nuns of the eponymous convent in Via Ghibellina. When this became the infamous prison, the cake continued to be served as the final part of the condemned's last meal. The primitive tradition links this delicious dish strictly to the carnival and especially to Mardi Gras.

## FLORENCE



### SCHIACCIATA ALLA FIORENTINA

- Mix 300 grams of flour with the yeast dissolved in warm water.
- Let the dough rest for 2 hours.
- Add 2 egg yolks, 100 grams of lard, 100 grams of sugar, a pinch of salt, vanilla, and orange zest.
- Let it rest for another 2 hours.
- Bake in the oven for 30 minutes.
- Serve cold and sprinkle with powdered sugar. Enjoy with a morning cappuccino!



**EUROCHOCOLATE PERUGIA**  
Located in Perugia, one of the largest chocolate festivals in Europe held since 1993 takes place in both March and October. Savour chocolate tastings and workshops with chocolatiers from across the globe in attendance. A sensory journey with sweet aromas and flavours, Umbria is the place to indulge ahead of Easter alongside exploring the region's rustic small towns.



**CERI FESTIVAL IN GUBBIO**  
In May, Italian pride encompasses this traditional Umbrian town of Gubbio, as coloured flags line the streets and a procession of the patron saints make their way up Mount Ingino towards Basilica of St Ubaldo. An ancient ritual that enchants its visitors, many of which come to Umbria especially for this unique festival.



## INFIORATA DI NOTO SICILY

A celebration of art, nature and tradition, this colourful festival is one of the most significant springtime attractions in Sicily. A floral carpet displayed on Via Nicolaci in Noto, the sloping street was chosen specifically to highlight the work of the artists. Each year different themes are chosen for the Infiorata, with festivities including music, guided tours and a historical parade.



Sicily presents a melting pot of Mediterranean cultures, evidential through the temples of Agrigento and Syracuse, the Monreale Cathedral near Palermo, and Greek theatre at Taormina. With an old-world charm, Noto was completely rebuilt following the 1963 earthquake which destroyed the entire town, so rich in baroque architectural influence that earned UNESCO World Heritage status. Immerse yourself in the jet-setting trend, live the 'White Lotus' lifestyle in Taormina exploring Mount Etna, Noto and Palermo.

## SICILY



## EASTER IN SICILY

Easter celebrations are unique across the island as age-old processions make their way through narrow streets and piazzas. Marking the arrival of spring, Easter is a ideal time to experience gastronomic delights such as cassata, Sicily's signature cake made from sweetened ricotta, marzipan and candied fruit. Delizioso!



**EASTER IN ISTRIA**  
Immerse yourself in Easter celebrations in Istria, where Rovinj hosts a three day festival full of traditional customs including folk dancing, music and Easter foods like pinca, a Croatian sweet bread with citrus and vanilla. Extend your stay sailing in the Opatija Riviera and enjoy wine tasting throughout inland Istria, where the vineyards of Motovun echo scenes of rustic Italian countryside.



**EASTER REGATTA HVAR**  
Hvar hosts a traditional Easter regatta marking the beginning of Croatia's yachting season. Adding a dynamic touch to spring, watersports enthusiasts can enjoy sailing competitions on the Adriatic to the islands of Vis, Brac and Hvar. Discover the best of the Mediterranean in a favourable climate ahead of summertime crowds .



## LAKE BLEED

Located in the Julien Alps, immerse yourself in stunning alpine scenery for an active springtime break with guided hiking tours and paddleboarding on the tranquil waters of Lake Bled. Venture to the nearby medieval town of Radovljica, hosting its own annual chocolate festival in April, the perfect indulgence following Easter celebrations.



## SLOVENIA



### POTICA

Enjoy flavours of Slovenia from home with the traditional recipe for Potica:

- 1kg flour
- 30g yeast
- 3-4 egg yolk
- 300ml lukewarm milk
- 120g butter
- 1 teaspoon of salt
- 2 tablespoons of sugar

Walnut filling to taste, an Easter treat!



Akorn Italy & Croatia is here to support you and will be delighted to assist with any queries relating to Easter celebrations in Italy, Croatia and Slovenia.

Please do not hesitate to get in touch with us:



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