



**An Italian strong gastronomic tradition, which grows steadily in the whole world, not only for the Christmas festivities**

**THE SFORZA'S  
PANETTONE  
FROM MILAN  
TO VILNIUS**

**#VIVERE** **ALL'** **ITALIANA**



L'Ambasciatore d'Italia  
Vilnius

Vilnius, December 2020

*Dear friends,*

it is with great pleasure that I present the contribution of the Embassy of Italy in Vilnius to the ICCB project for the Christmas Bazaar, a tradition that this year has reached its 18th edition, which continues also despite the severe limitations imposed by the pandemic of Coronavirus, for the benefit of several social initiatives for the elderly and people in difficulty, to whom are destined the proceeds that will be obtained.

For many years now the panettone, a product of the Italian gastronomy and haute patisserie, typical of Milan, has accompanied this event as part of a strong Italian gastronomic tradition which is spreading in many parts of the world, including Vilnius and Lithuania, to cheer up the holiday celebrations and many family reunions held at this time of year.

I hope you can enjoy it and have some happy moments, thanks also to the contribution of the Italian cuisine!

Diego Ungaro

A project of the Embassy of Italy in Vilnius, part of the "Vivere all'italiana" (Italian way of life) program and of the initiatives of the "Week of Italian cuisine in the world", which aims to increase the quality and sustainability of nutrition and a more correct information and consumer awareness.

The Panettone is one of the best known Italian leavened sweets in the world. For the simplicity and richness of its ingredients and the complexity and care required for its preparation, it is the expression of an advanced pastry making, difficult to imitate.

To distinguish between the different panettone on the market, it is not enough to look at their cost: it is also necessary to look at the unnecessary ingredients and understand the nature of the different additives: preservatives, dyes, emulsifiers, sugar syrups, natural or artificial flavors which extend their duration, conservation and pleasantness to the eye - and certainly lower the price - making them more easily manageable by producers and distributors, but that can also reduce, at times considerably, taste, fragrance and quality.

Tradition has it that the traditional panettone was created in Milan, in the kitchens of the Sforza house. Perhaps Bona Sforza, who having married the Grand Duke of Lithuania and King of Poland Sigismund I, arrived in Vilnius in 1518 bringing Italian artists, writers and intellectuals to the court, also had cooks capable of preparing this delicious Milanese specialty with her!

More information on the Milan panettone in Vilnius, its history, ingredients and tradition of Italian haute patisserie have been developed by the Commercial Office of the Embassy of Italy in Vilnius and are available in a brochure that can be downloaded from the following link : <https://online.pubhtml5.com/fnsd/aapx/>



Ambasciata d'Italia  
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