

# Buccellato

The *buccellato* is a typical sweet bread of Lucca that is eaten all year, especially during the Demonstration of the Exaltation of the Volto Santo held in Lucca in September. This special cake, which delights the Lucchese people, dates back to the ancient Roman times, when with *buccellatum* they referred to the soldiers' bread. Nowadays buccellato is considered a dessert or a breakfast sweet-bread. It is made with bread dough, usually enriched with sugar, raisins, nuts and aniseed, a widely used ingredient in Tuscan biscuits.



This tasty dessert can easily be found in various bakeries, though the most praised is the one that can be bought at the original Taddeucci pastry shop, dating from 1881. It is located in the historical centre of Lucca, in piazza San Michele, close to the church. The Taddeucci family claim to own the secret recipe of the sole, unmatched buccellato. Theirs is a tradition passed from father to son. It seems that many celebrated people have been loyal customers of the shop – politicians, composers, consuls, ambassadors, but also other very important individuals such as Puccini, "the son of Lucca", who was a loyal customer, or Prince Charles, and even Pope Jean Paul II.

You may find it amusing to discover that there is also a buccellato in Sicily, usually baked for Christmas. This is different, with more ingredients, such as almonds, dried figs, and orange peel. Apparently, Lucca's buccellato was brought to Sicily, where people modified the original recipe.

Are you curious to savor buccellato? Wonderful! There is an old saying: *Don't say you've been to Lucca if you haven't eaten buccellato*. In case you don't have the opportunity to come to Lucca, you can definitely bake it at home. Here's the recipe!

## Ingredients:

Flour (500g)	Fresh brewer's yeast (20g)
Sugar (150g)	Raisins (50g)
Two eggs	Two teaspoons
One glass of milk (250g)	of aniseed
Butter (50g)	A pinch of salt

Mix the flour, sugar, butter, brewer's yeast, pinch of salt, milk, and a little warm water. Form a ball of dough and add the raisin and aniseed. Let it rise for about an hour. After the dough rises, form a ring. Make a cut on the dough so that it can rise. Leave to rise another hour. Finally, coat the dough with beaten eggs and sugar, then bake at 180°C for one hour.

– Myra Saraev  
Liceo Vallisneri, Lucca