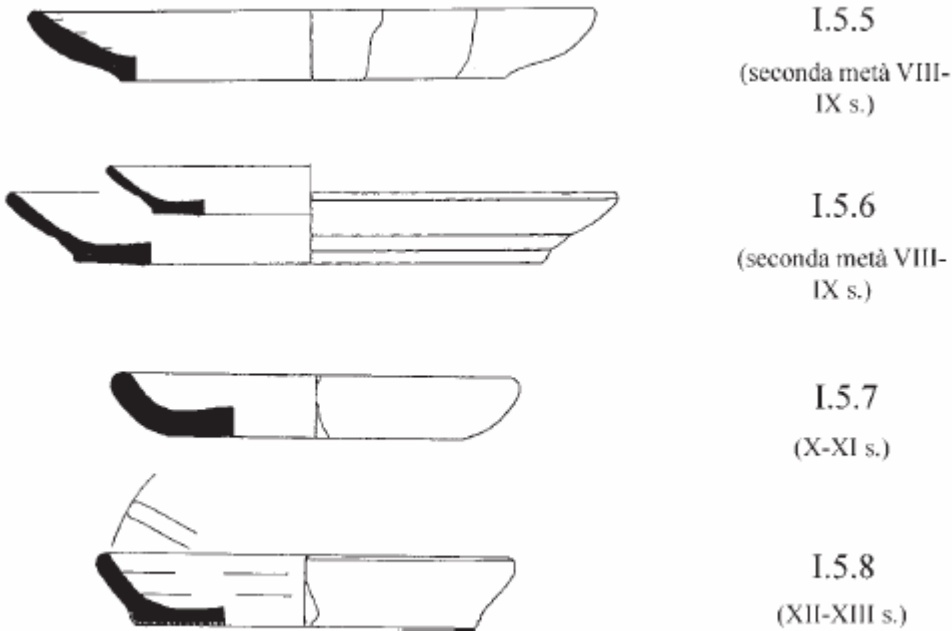


Cooking Ceramics of Italy, Medieval through Renaissance.

Sources of information: if you google Italian and ceramics all you get is Majolica. It is a challenge to find references to everyday ceramics, those glazed with a simple clear glaze. Functional ceramics that were used in the kitchens of rich and poor alike. Fortunately there are archeologists who study these things, therefore there are articles. They are all published in Italian but with a bit of luck and a lot of interlibrary loan I managed to pull together quite a few diagrams and a couple of pictures.

The forms:

Testo – the literal translation is lid. Not all pies were baked in the oven, the method most often utilized to bake a pie in the fire was by using a pie pan with a testo or lid. Coals were then placed on the lid which functioned much as a modern Dutch oven. They could be made of either copper or ceramics. .



Tav. 5 – Acroma grossolana. Scala 1:4.

Fig 1. Taken from *Il Castello di Montamenti: Lo Scavo archeologico 1982-1987*. Federico Cantini, Firenze 2003. *Il Il Materio Ceramico (The Castle of Montamenti, the archeological excavation 1982-1987)*.

Testi varied in shape and size but overall resembled a shallow bowl or deep plate, ranging in size from 5 – 15” the design didn’t change much over time. Form follows function.

Scappi has a picture of a metal testo being used over a tart pan. Here the lid is separated from the tart pan itself. However additional pictures show the covers without legs, note the recessed lids which allows the placement of coals.

Fig 2. Tart pan with the cover taken from Scappi

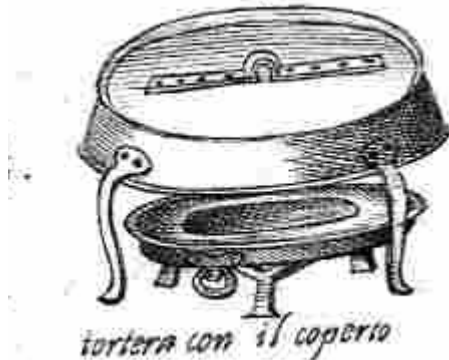
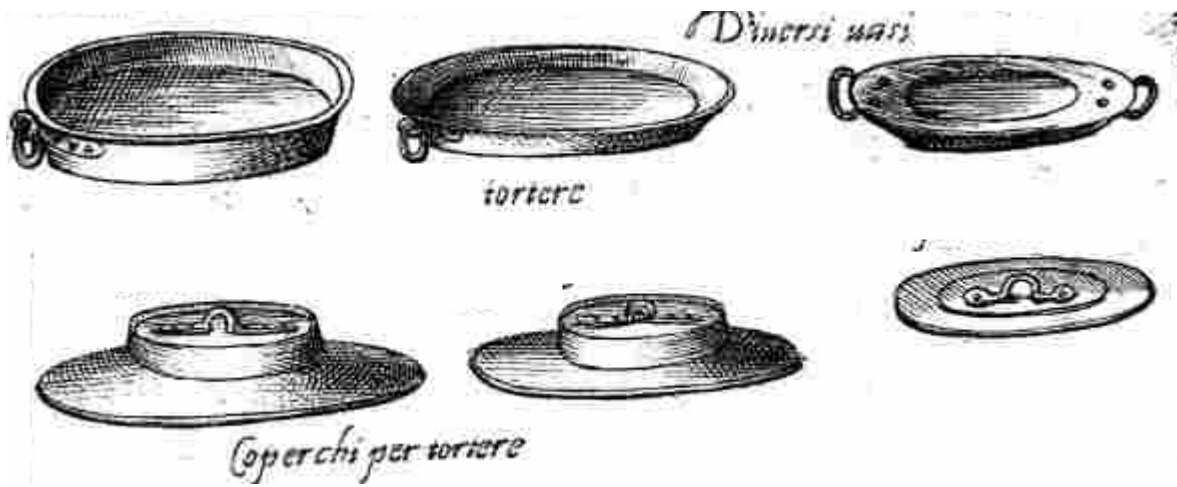


Fig 3. Tart pans and tart pan covers from Scappi.



Pignatta: the Italian equivalent of the English pipkin, a round bellied stew pot with or without feet used for stewing and simmering. In the archaeological texts it is often referred to as an “olla”. The rounded shape allows for slow steady heating from beneath as can be seen in the figures below.

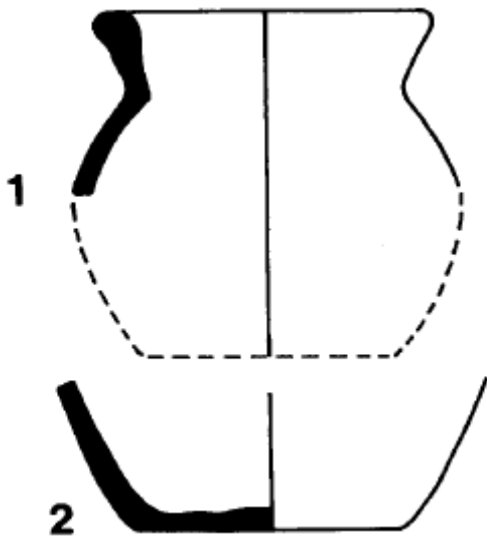


Fig 4 taken from: *Archeologia Medievale*. XXV 1998 307-333. Graziella Berti – Simonetta Menchelli. Pisa. *Ceramiche da cucina, da dispensa, da trasporto, dei secoli X-XV* (Ceramics of cooking, serving and transport of the 10th through 15th centuries.)



Fig. 67 – Olla (X-XI secolo d.C.).

Fig 5: an early century olla taken from Fig 1. Taken from *Il Castello di Montamenti: Lo Scavo archeologico 1982-1987*. Federico Cantini, Firenze 2003. *Il Materio Ceramico* (The Castle of Montamenti, the archeological excavation 1982-1987 II ceramic material)



Fig 6: wall of pignattas, taken from the picture of the main kitchen from Scappi.



Fig 7 pignatta for stewing from Scappi

Tegame/casserole – these two terms appear to be used almost interchangeably, most often called for when stewing a roast bird in sauce after roasting or braising meats. Form of tegame in the archeological record are highly variable, ranging from shallow to deeper round dishes with varying degrees of flare to the sides.

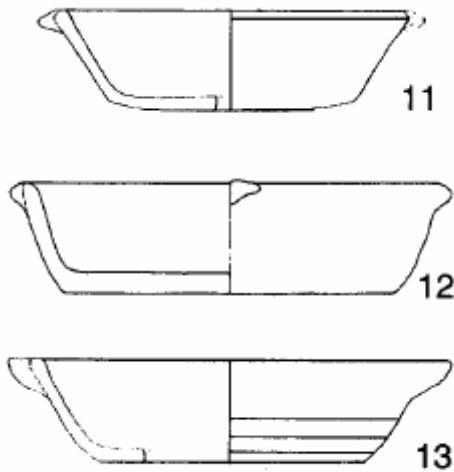


Fig 8. Tegame taken from Archeologia Medievale XXVI 1999 pp429-235. Francesca Grassi. Le ceramiche invetriate da cucina dal XIII alla fine del XIV secolo nella Toscana Meridionale. (Glazed cooking ceramics from the 13th to the end of the 16th century in Southern Tuscany)

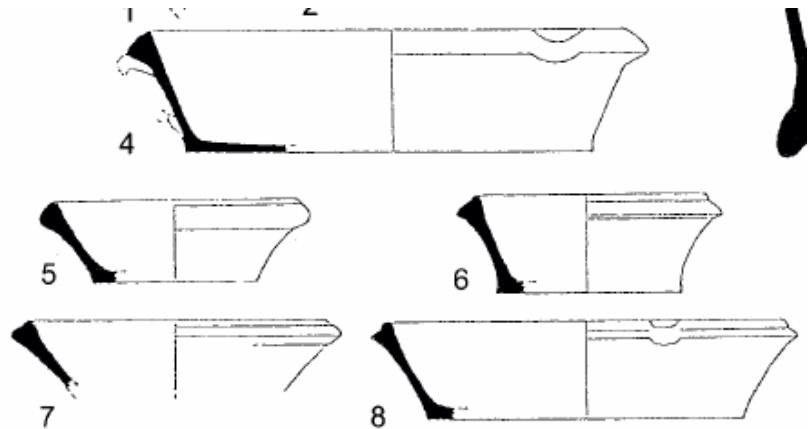


Fig 9. Tegame taken from Produzione e consumo a Roma di ceramica invetriata da fuoco tra XVI e XVIII secolo di Simona Pannuzi (production and use in Rome of glazed ceramics for the fire between the 16th and 18th centuries).

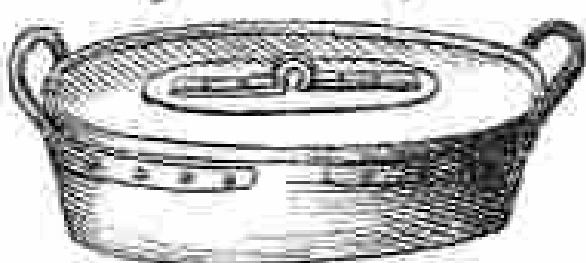


Fig 10 Tegame from Scappi



Fig 11: Tegame available for sale online in Italy
http://www.ceramicaserravalle.it/scheda.php?cat=10&cod_art=teg01

Torte – the tart pan, ranged in size from small to large, they could be shallow or deep dependent on the desired product. In the archeological dig reports no distinction is made between testi tegame and torte. Several of the previous dishes shown in those areas could have been used for tart pans. The clearest pictures come from Scappi.

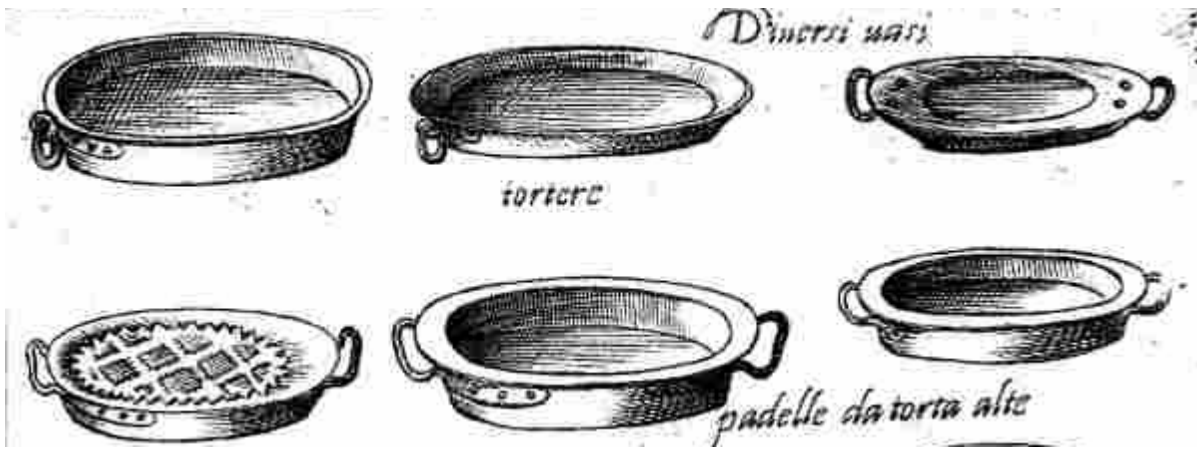


Fig 12. Tart pans, and deep tart pans. Note the lattice work on the pan on the bottom left. Taken from Scappi.