

TIRAMISÙ by LE BECCHERIE



HISTORY

Tiramisù, or *Tiramesù* in the Treviso dialect, is the Italian dessert *par excellence*. There are numerous variants, and its simple, mouth-watering flavour has earned it worldwide popularity: so much so that “tiramisù” is one of the most widely known Italian words all over the globe!

The history of Tiramisù is inextricably linked with that of Le Beccherie, the long-established restaurant in Piazza Ancillotto, in the centre of Treviso. It was here that the recipe made its official débüt in 1972, when *Tiramesù* appeared on the dessert menu.

Its origins, however, date back to some years earlier, when the then owner of Le Beccherie, Alba Campeol, was expecting her son Carlo, in 1955. To help the young Alba regain her strength, her mother-in-law would prepare her the local *sbatutìn*, made with zabaglione and coffee, a pick-me-up to help her tackle her numerous daily activities. Once her son was weaned and Alba was back in the restaurant kitchen, she decided to introduce a new dessert inspired by her memories of the period. A lengthy period of experimentation followed, together with the restaurant's



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Closed on Tuesdays



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pastry chef Roberto Lolì Linguanotto, until the definitive recipe was formulated, between 1971 and 1972.

Le Beccherie took part in the Milan Trade Fair (now known as the Expo), submitting a menu that featured *Tiramisù* as the dessert. This tasty tradition has been maintained to this day in Le Beccherie, where guests can still enjoy the classic version of *Tiramisù*, prepared according to the original recipe.

OFFICIAL RECOGNITION

On 15 October 2010, the Le Beccherie's *Tiramisù* recipe was registered, by notarial act, with the *Accademia Italiana della Cucina*.

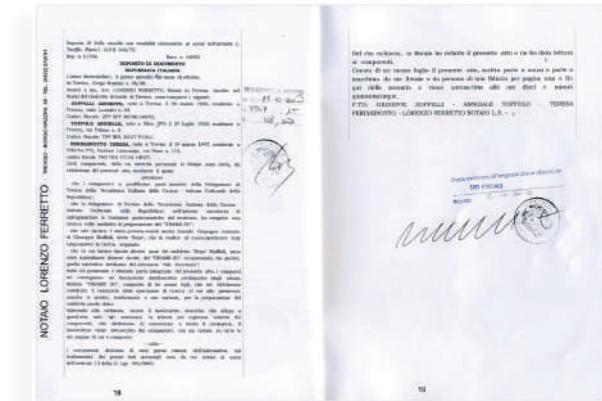
Since its début in 1955, *Tiramisù* has earned renown throughout and beyond Italy, becoming a culinary symbol of the Veneto region and of Italy worldwide. A significant role in the spread of the dessert's success was undoubtedly played by the people who emigrated all over the world from Treviso after the Second World War, taking with them their local speciality, extremely popular with adults and children alike.

On 20 March 2019, the *Accademia del Tiramisù* acknowledged Ristorante Le Beccherie as the birthplace of the recipe for the authentic *Tiramisù di Treviso*.

On 21 March 2024 came the official recognition of the original *Tiramisù di Treviso* recipe, with the addition of the dessert to the list of P.A.T. - *Prodotti Agroalimentari Tradizionali*, Traditional Food Products – of the Veneto Region, published by the Italian Ministry of Agricultural, Food and Forestry Policies.

Le Beccherie in Treviso is the birthplace and the home of *Tiramisù*, with a history and tradition that is a popular attraction for both Italian and foreign visitors to the city.

If you would like to find out more, ask us for *Il Tiramisù ha una mamma sola*, the book by Francesca Verdura that tells the real story behind the origin of the famous dessert.



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