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### Rubiol's History



- The origins of robiols are still unknown today, it is thought they could be Italian.
- Some are based on the fact that there is a cheese called robiola, which they did in Mallorca in the Roman Empire approximately between the 1rst and 5<sup>th</sup> centuries of empire, or in the similarity in the name they have with ravioli.
- Nowadays is typical make robiols in Easter.

## Crespells History



- Unlike the robiols the history of the crespells is more known for the writes found in Mallorca and it came with the Roman Empire and the arrive of a lot of Jewish or also called "chuetes" in the middle of the 5th century.
- The most typical shape of the crespells is de Jewish star or also named David's star, because its from Jewish origin.
- Nowadays is typical make crespells in Easter but in any time of the year we can do them.
- In Inca we don't say "crespells" we say "estrelletes" (litle stars) because of his shape.

### Ingredients of the Rubiols

#### Ingredients for 4 people

- 1kg of Flour
- 4 Egg yolks
- 200 ml of orange juice
- 200 ml of oil

- 200 ml of milk
- 200 gr of pig butter (In this case we'll use butter)
- 200 gr of sugar
- 1 lemon zest

## Fillings (Rubiols)

- Chocolate
- Curd
- Cabell d'àngel (Pumpkin Jam)
- Flan
- Caramel
- Fruit Jam



### Elaboration of the Rubiols

Flour



Egg yolks





Pig butter or Butter

Oil



lemon zest









## Ingredients of the Crespells

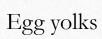
#### Ingredients

- 275g of Flour
- 2 Egg yolks
- 35g of extra virgin olive oil soft
- Sugar glass

- 100 gr of pig butter (In this case we'll use butter)
- 100 gr of sugar
- 1 lemon zest

# Elaboration of the Crespells

Flour



extra virgin olive oil soft

Sugar glass

Pig butter or Butter















lemon zest



#### Similar food in other countries

• These crescent-shaped preparations are common throughout the Mediterranean basin, from Occitania to Turkey, through Italy and Croatia, and can be sweet or salty.

#### Examples:

- Panzerotti (Italy)
- Burekas (Turkey)



Panzerotti

Burekas