

Happy 1940th birthday, Hadrian!



Happy 1940th birthday Hadrian!

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For this year's birthday cake I chose to cook Cato's recipe for *savillum* (a kind of cheese cake/bread).

Savillum recipe in Latin (from [LacusCurtius](#)):

Cato's De Agricultura 84: Savillum hoc modo facito. Farinae selibram, casei P. II S una connisceto quasi libum, mellis P. III et ovum unum. Catinum fictile oleo unguito. Ubi omnia bene conniscueris, in catinum indito, catinum testo operito. Videto ut bene percocas medium, ubi altissimum est. Ubi coctum erit, catinum eximito, melle unguito, papaver infriato, sub testum subde paulisper, postea eximito. Ita pone cum catillo et lingula.

Translation:

Take ½ pound of flour, 2½ pounds of cheese, and mix together as for the libum; add ¼ pound of honey and 1 egg. Grease an earthenware dish with oil. When you have mixed thoroughly, pour into a dish and cover with a crock. See that you bake the centre thoroughly, for it is deepest there. When it is done, remove the dish, cover with honey, sprinkle with poppy-seed, place back under the crock for a while, then remove from the fire. Serve in the dish, with a spoon.



Ingredients: Savillum, Cato's De Agricultura 84

Ingredients:

- 200g plain flour
- 250g ricotta cheese
- honey
- 1 egg
- poppy seeds
- 1 tsp olive oil

- bay leaves

Add the cheese to the flour and combine the two. Beat the egg and add it to the mixture with a tablespoon of honey. Knead into a dough, adding a little more flour if necessary. Use the olive oil to grease a round pan for cake baking. Add the bay leaves over the oil. Press the dough into the bottom of the pan and cover it. Bake in the oven at 180°C for 45 minutes. Remove the pan from the oven, spread 2 tablespoons of honey over the top of the bread and sprinkle with poppy seeds. Replace it in the oven for a further 10-15 minutes. Serve warm or cold.



Savillum, Cato's De Agricultura 84

This savoury cheesecake was served with *Conditum Paradoxum*, an incredibly sweet and spiced red wine. Cheers Hadrian!



Conditum Paradoxum, the red wine of the ancient Romans.

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