

'Father of tiramisu' dies “提拉米蘇之父” 逝世

(本節目使用的音訊資源於 2021 年 10 月底發表。)

被義大利媒體譽為“提拉米蘇之父”的餐館老闆阿多·坎皮奧 (Ado Campeol) 逝世，享年 93 歲。他生前是位於義大利北部特雷維索的 Le Beccherie 餐館的老闆，著名甜點提拉米蘇就是在他的餐館裡發明的。

Tiramisu features coffee-soaked biscuits and **mascarpone**. Ado Campeol was there when it was invented by his wife and a chef. It was the result of a **happy accident** while they were making vanilla ice cream.

提拉米蘇以咖啡浸泡過的餅乾和馬斯卡彭乳酪著稱。當阿多·坎皮奧的妻子和一位廚師發明了這個甜點時，他就在場。這是他們做香草霜淇淋時的意外收穫。

The proof of the pudding, of course, is in the eating and by that **measure**, tiramisu, which means 'pick me up' has since become a massive success, both in Italian cuisine and in **adapted** versions around the world.

當然，甜點好不好，吃了才知道。看來確實好吃，因為意為“帶我走”的甜點“提拉米蘇 (tiramisu)”自那以後轟動了義大利烹飪界，乃至在世界各地都衍生出了不同的改良版本，同樣大受歡迎。

Ado Campeol added the dish to his restaurant menu in 1972, but the family never **patented** the recipe.

1972 年，阿多·坎皮奧將這道美食添加到他的餐館功能表，但一家人從未為菜譜申請過專利。

1. 詞彙表

tiramisu	提拉米蘇
mascarpone	馬斯卡彭乳酪
happy accident	意外之喜，巧事
the proof of the pudding is in the eating	“布丁好不好，吃了才知道”，只有親身體驗過才能判斷事物的好壞
measure	衡量標準
adapted	改良過的
patented	申請專利

2. 閱讀理解：請在讀完上文後，回答下列問題。（答案見下頁）

1. What are the biscuits in tiramisu soaked in?
2. Where has tiramisu been successful?
3. How was tiramisu invented?
4. What did Ado's family never patent?

3. 答案

1. What are the biscuits in tiramisu soaked in?

The biscuits are soaked in coffee.

2. Where has tiramisu been successful?

It became a massive success in Italy and around the world.

3. How was tiramisu invented?

It happened by accident while Ado Campeol's wife and a chef were making vanilla ice cream.

4. What did Ado's family never patent?

The family never patented the recipe.