



## Piadina Romagnola

Everywhere you go in Romagna, you'll see this flatbread. It's served in restaurants with salumi and sold as a snack from small roadside stands. In Rimini, Forlì Cesena, Ravenna and part of Bologna, it has IGP accreditation (PGI in English, protected geographical indication). Piadina is traditionally baked on a shallow terracotta griddle called a teggia and its origins are ancient, at least back to Etruscan times. Despite its simplicity, every town (indeed every family) makes piadina a little differently, for example in Rimini it's thinner and in Cesena it's thicker. It's served quartered with salumi and cheese (typically squacquerone and prosciutto) or as a wrap, often with a little rocket and tomato. Stuffed with fillings like spinach or watercress and cheese and baked, like a calzone, it becomes crescione. Sweet versions are filled with jam, honey or Nutella.

**Makes 2**

### INGREDIENTS

- 200g plain flour, plus extra for dusting (1½ cup/7oz)
- 1 teaspoon baking powder (4g)
- 1 teaspoon salt flakes, crushed (3g)
- 1½ tablespoons extra virgin olive oil or melted pork lard, plus extra for wiping (30ml)
- ⅓ cup water (80ml)



### METHOD

1. Mound the flour onto a clean, dry work surface and make a deep well in the centre, leaving a little flour covering the base.
2. Add baking powder, salt, oil or lard to the centre.
3. Pour in water and mix to form a dough by stirring flour from the sides into the wet ingredients in the centre; try to avoid the liquid spilling through the flour onto the board.
4. Knead for a good 5 minutes until dough is smooth.
5. Divide in half, shape into 2 balls, cover with plastic wrap and set aside for at least 30 minutes.
6. Preheat a griddle pan or heavy-based frying pan over medium heat.
7. Roll each ball of dough into a disc about 3mm (⅛") thick (17cm/6¾" diameter), lightly dusting the work surface with flour only if necessary.
8. Wipe the griddle or pan with oil or lard.
9. Add the dough, prick all over with a fork and cook for about 4 minutes, moving it around regularly, until well-coloured.
10. Turn over and repeat to cook the other side.
11. Serve in quarters with salumi or folded in half with a filling.