



Piadina Romagnola

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
- 1 teaspoon baking powder
- 1 teaspoon salt flakes, crushed
- 1½ tablespoons extra virgin olive oil or melted pork lard, plus extra for wiping
- ⅓ cup water



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 thick (17cm 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.