



## Piadina, Stracciatella, Figs & Balsamic Vinegar

In Emilia-Romagna the flatbread Piadina Romagnola (plural: Piadine Romagnole) is often served with the local cream cheese squacquerone. In Australia I like to use the creamy stracciatella from Vannella Cheese, it has a slightly different texture but a very similar sweet lactic tang; ricotta works well too. In season top it with figs and, if you have some a drizzle of traditional balsamic vinegar from Modena for a delicious start, or finish to any meal. Add a drizzle of a delicate extra virgin olive oil too if you like. I've also served the piadina and stracciatella with a drizzle of the syrup from mostarda di frutta (mustard fruits) with and without figs and sometimes with thin slivers of mustard fruit instead of the figs. So be Inspired by this simple assembly and make it your own.

**Serves 4 as a starter**

### INGREDIENTS

- 2 Piadine Romagnole
- 3 figs (or pieces of mostarda di frutta)
- 250g stracciatella
- Aceto Balsamico Tradizionale di Modena, for dripping (or mostarda di frutta syrup)
- Extra virgin olive oil, for drizzling (optional)



### METHOD

1. Cut each piadina into sixths and arrange on a platter.
2. Cut figs in half, then each half into 3 pieces and arrange beside the piadina.
3. Place stracciatella in a serving bowl.
4. Top piadina with stracciatella then figs, drizzle with balsamic vinegar (or mostarda di frutta syrup) and serve.