



Piadina, Stracciatella, Figs & Balsamic Vinegar

In Emilia-Romagna the flatbread Piadina Romagnola (Piadine Romagnole in the plural) is often served with the local cream cheese squacquerone. In Australia, I like to use creamy stracciatella – has a slightly different texture but a very similar sweet lactic tang. 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.

Serves 4 as a starter



INGREDIENTS

- 2 Piadine Romagnole
- 3 figs (or pieces of mostarda di frutta)
- 250g stracciatella (9oz)
- 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 oil if you like.
5. Serve.