



---

## PIADINAS– ITALIAN STREET FOOD

*A Piadina is a thin Italian flatbread typically prepared in the Romagna region of Italy. They are usually made with flour, lard or olive oil, salt and water. Traditionally, the dough was cooked on a terracotta dish called a Teggia. Nowadays, flat pans or electric griddles are commonly used. Piadinas are stuffed with lots of tasty ingredients like prosciutto, salami, veggies and cheese!*

---



### INGREDIENTS

#### Dough:

4 cups All Purpose Flour  
4 tsp Olive Oil or Lard  
2 tsp Salt  
2 tsp Baking Powder  
1 ¼ cups Water or Whole Milk

#### Traditional toppings:

Meat: Salami, Prosciutto, Pepperoni, Mortadella  
Cheese: Taleggio, Ricotta, Provolone, Fontina  
Veggies: Arugula, Spinach, Sliced tomatoes,  
Sundried tomatoes

### INSTRUCTIONS

1. In a large bowl, combine flour, salt and lard (if used). Then mix in water (or milk), olive oil (if used) and baking powder. Knead the dough for about 10 minutes until it is smooth, uniform and soft, but not sticky.
  2. Form dough into a ball and cover with plastic wrap. Let dough rest for at least 30 minutes at room temperature.
  3. Divide the dough into about 6 equal pieces. Roll out each piece into a thin circle about 2-3mm thick.
  4. Warm up pan to high heat (bbq also works well). Cook dough for 1-2 minutes per side. Dough should firm up but still be flexible enough to fold over.
  5. Cover half of the dough with cheese, fold over other half of dough onto cheese a let cheese soften for about 30 seconds.
  6. Remove from heat. Open dough and fill with other toppings. If desired, apply a light dressing (i.e., olive oil and lemon juice; balsamic glaze; fig mayonnaise; pesto).
-