



Piadina

Adapted from Alessandra Spisni of La Vecchia Scuola Bolognese

**Originally posted on MarieFromage.com on 8/02/09*

I had my first piadina while taking a pasta making class at La Vecchia Scuola Bolognese in Bologna, Italy. The chef made these for our midmorning snack and served them warm and layered with prosciutto and cheese. My head nearly blew off by how tasty they were.

This is a great bread recipe for the summer because there's no need to turn on the oven! If you can make pancakes, you can make these.

Makes 8 Piadina

3 1/2 cups all purpose flour

2 teaspoons sea salt

2 Tablespoons baking powder

1 1/4 cups half & half (add a Tablespoon or 2 more if needed).

1. Combine the flour, salt and baking power in a large bowl.
2. Add the half & half. Using your hands (that's right, your spectacularly clean hands) combine with the flour mixture until it resembles a coarse meal.
3. Turn the contents of the bowl out onto a lightly floured surface. Knead the dough until it comes together in a firm ball.
4. Place in a bowl, brush the surface of the dough lightly with olive oil, cover with a clean dishtowel and allow the dough to rest for 1 hour.
5. Remove dough from the bowl and divide it into 8 pieces.
6. Roll each piece into a ball with your hand, then roll into a more-or-less round shape as thin as possible (think pizza or pasta dough).
7. Pre-heat a flat griddle (or large cast iron or heavy stainless steel pan) and

brush with olive oil.

8. Add the dough round and cook until lightly browned for about 2-3 minutes per side.

9. Place on large plate and proceed to cook the other rounds, stacking them as you go.

So now you have all of these Piadina in your house. What now? Use your imagination – the possibilities are endless! Here's a couple of serving suggestions:

- Quick pizza: spread with pesto or tomato sauce, sprinkle with cheese and put it under the broiler until the cheese is melted.
- For breakfast: toast it lightly and top with eggs, cheese, bacon, tomatoes, etc. Also good for breakfast – spread it with peanut butter and drizzle with honey or top with a banana.
- Spread with hummus and top with olives and tomatoes
- Cut it into quarters and toast until crisp in a 350° oven. Serve with your dip of choice.
- Layer it with ham and cheese or whatever you fancy for a quick sandwich.

Storage suggestions:

Layer each Piadina with paper towels or wax paper, then wrap with plastic wrap; they should be good for a couple of days. They also freeze well – allow to cool completely, layer as described above, wrap in plastic and then with foil. Use as needed.

Copyright © 2009 Mary Connolly All Rights Reserved