

Piadina romagnola comes from a poor recipe of very ancient origins and it is perfect to be filled with any ingredient or just eaten alone.

*Ingredients for 4 people:*

- 500 gr. flour 00
- 75 gr. lard (or 5 tbsp of extra virgin olive oil)
- 2 gr. baking soda
- 6 gr. salt
- 200 ml. milk (or warm water)

*Preparation:* put the flour on the cutting board and make a well in it. Add the lard (or oil), the salt and some baking soda. With milk or warm water, mix all the ingredients until they become a compact dough. Divide it into 8 loaves and let them sit for about 30 minutes under a napkin. Roll the loaves with a rolling pin until you get disks of about 20 cm in diameter and 7-8 mm in height (the local version is smaller and higher than piadina of the Romagna Riviera). In the meantime, place the saucepan on the heat and once hot, put piadina for a few minutes, turning it with a long blade knife. Once cooked, cut piadina in two parts and serve it with seasonings as you like. In this area, cold cuts and soft cheese are the most favourite ones.