

# Piadina

Learn to make authentic Italian piadina flatbread at home. This easy recipe creates thin, bubbly bread perfect for savory or sweet fillings.

50	20	70	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Piadina

## Ingredients

- 2 cup flour
- 1 cup olive oil
- 1 cup water
- 1 cup milk
- 1 tsp baking powder
- 1 tsp salt

## Instructions

- 1 Make the dough**

Combine 2 cups all-purpose flour, 1 teaspoon baking powder, and 1 teaspoon salt in a large mixing bowl. Whisk together until evenly distributed.
- 2** Add 1 cup olive oil, 1 cup milk, and 1 cup warm water to the flour mixture. Stir with a wooden spoon until a shaggy dough forms and no dry flour remains.
- 3** Turn the dough onto a lightly floured surface and knead for 8-10 minutes until smooth and elastic. The dough should spring back when poked gently.
- 4** Shape the dough into a ball and place in a lightly oiled bowl. Cover with a damp kitchen towel and let rest at room temperature for 30 minutes.
- 5 Shape the piadinas**

Divide the rested dough into 8 equal portions using a knife or bench scraper. Roll each portion into a smooth ball.
- 6** Roll each dough ball on a floured surface into a thin circle about 8 inches in diameter and 1/8 inch thick. Keep finished rounds covered with a towel to prevent drying.
- 7 Cook the piadinas**

Heat a large cast iron skillet or heavy-bottomed pan over medium heat until a drop of water sizzles and evaporates immediately.
- 8** Place one piadina in the dry hot pan and cook for 1-2 minutes until bubbles form on the surface and golden brown spots appear on the bottom.
- 9** Flip the piadina and cook for another 1-2 minutes until the second side has golden brown spots and the bread is cooked through but still flexible.

10 Transfer the cooked piadina to a clean kitchen towel and wrap to keep warm and soft. Repeat cooking process with remaining dough rounds.

11 **Serve**

Fill each warm piadina with desired ingredients, fold in half, and serve immediately while still warm and pliable.

## Tips

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Measure flour accurately using the spoon-and-level method or a kitchen scale for consistent results. Too much flour will make the dough tough.

Allow the dough to rest for the full 30 minutes - this relaxes the gluten and makes rolling much easier.

Roll the dough as thin as possible, about 1/8 inch thick. Thinner piadinas cook more evenly and have better texture.

Keep rolled dough covered with a damp kitchen towel to prevent drying out while you work with the remaining pieces.

Cook over medium heat without oil in the pan - the olive oil in the dough is sufficient for cooking.

Don't flip too early - wait for bubbles to form and the bottom to develop light golden spots before turning.

Wrap cooked piadinas in a clean towel immediately to keep them warm and pliable while finishing the batch.

If the dough springs back while rolling, let it rest another 10 minutes before continuing.