

Piadina

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

50 min

PREP

20 min

COOK

1h 10min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

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

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.