
PIADINA

Soft and floppy, with flavorful griddle marks, these piadine are made with olive oil rather than the more traditional lard; if the temperature on the skillet is just right, they puff up dramatically like a pita... quite an amazing sight!

Piadine are perfect stuffed with savory cheeses and prosciutto, grilled vegetables, or shredded slow-cooked meats.

Makes 8 piadine (50 grams or 1.8 ounces each)

- 190 grams (6.7 ounces) unbleached all-purpose flour, plus extra for rolling out
- 45 grams (1.6 ounces) whole wheat flour
- 4.5 grams (1 teaspoon) fine sea salt
- 40 grams (1.4 ounces) extra-virgin olive oil
- 120 grams (4.2 ounces) room-temperature water

- 1.** Combine the flours with the salt in a large bowl. Add the olive oil and mix with a spoon until pea-sized pieces of fat coated in flour are dispersed throughout the dough.
- 2.** Pour in the water as you mix with a spoon. The dough should come together in the bowl and there should be no dry flour bits left.
- 3.** Turn out onto an unfloured counter and knead for 5 minutes, or until very smooth and elastic. If the dough is sticky, add sprinkles of flour; if the dough is dry, add sprinkles of water.
- 4.** The dough should feel dense but not dry, and it should not be sticky.
- 5.** Cut into 8 even pieces; they should weigh 50 grams (1.8 ounces) each, and place, seam side down, under an inverted container to rest for 30 minutes (or up to 12 hours). The rest in the ball shape makes it much easier to roll the dough out; if the dough stretches back when you try to roll it out, it means it hasn't rested long enough.
- 6.** On a barely floured surface, roll out each piece of dough with the seam side down into a very thin circle, about 6 and 1/2 inches (16.5 centimeters) in diameter; it should be about 1/8 inch (0.3 centimeters) thick. Lightly flour each disk and place under a dry towel on the counter. Try to avoid stacking the disks to avoid them sticking together.

7. When ready to cook, heat a large nonstick skillet over medium-high heat until a wisp of smoke appears.
8. Place one disk in the skillet. Cook until speckled brown on the bottom, about 1 minute. If the heat on the skillet is just right, the piadina will puff dramatically and inflate; it will still taste delicious if it does not puff, but the texture will be lighter if it puffs. The trick is to have the skillet hot enough to generate plenty of steam inside the piadina before the bottom of the piadina starts to burn. Regulate the temperature on the skillet as needed to achieve this.
9. Flip the piadina and cook the other side until also speckled brown, about 30 seconds.
10. Continue with the remaining piadine, keeping the piadine covered in a clean towel so they stay warm and pliable until you serve.
11. The piadine can be stored at room temperature in a towel or Ziploc bag for up to 24 hours; they should not be refrigerated. They freeze beautifully; wrap tightly in foil, then in plastic, and finally place in an airtight freezer bag. To warm the piadine, wrap in aluminum foil and warm in a preheated 350°F oven for 5 minutes.