

LA STIRATA - PIADINA ALL'OLIO EXTRAVERGINE DI OLIVA



CODE	95019
COUNTRY OF ORIGIN	Italy, Emilia Romagna
WEIGHT	180 g x 2

Thin version of the piadina of the Romagna tradition

DESCRIPTION	Thin version of the piadina of the Romagna tradition, produced in the area of Rimini and Riccione, produced with "00" local flour, with the addition of integral Venus rice flour and extra virgin olive oil
APPEARANCE	It has a thickness of about 2 mm and a diameter of 25 cm
TASTE	Fragrant taste, with notes of fresh bread and toasted cereals
PRODUCER	Caseificio Mambelli - Santa Maria Nuova Bertinoro (FC) - Emilia Romagna
CURIOSITY	It is still baked today in terracotta pans, as in the past, when the piadine were cooked on the fire of the old kitchen; the porosity of the terracotta gives the piadina an unmistakable aroma
SUGGESTIONS	It should be heated in a non-stick frying pan for a few seconds per side and served stuffed as desired and rolled up. Extremely versatile, it goes perfectly with classic prosciutto, rocket and squacquerone cheese, but also with more original combinations such as pecorino, guanciale and puntarelle and served with fig jam and fresh strawberries